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# THE NATIONAL *Provisioner*

SEPTEMBER 7, 1957

Leading Publication in the Meat Packing and Allied Industries Since 1891



*Perfect  
package  
for a boneless  
picnic*

When packers take particular pride in a product, chances are VISKING casings are in the picture all the way. This picnic, for example, is pressure-packed in a VISKING fibrous casing and overwrapped with VISTEN film—a perfect package to catch the housewife's eye. See your VISKING representative for details.

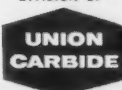
**VISKING COMPANY**

Chicago 38, Illinois

IN CANADA: Visking Limited, Lindsay, Ontario

Pioneers and leaders in research and development of cellulose and plastic casings for the meat industry.

DIVISION OF



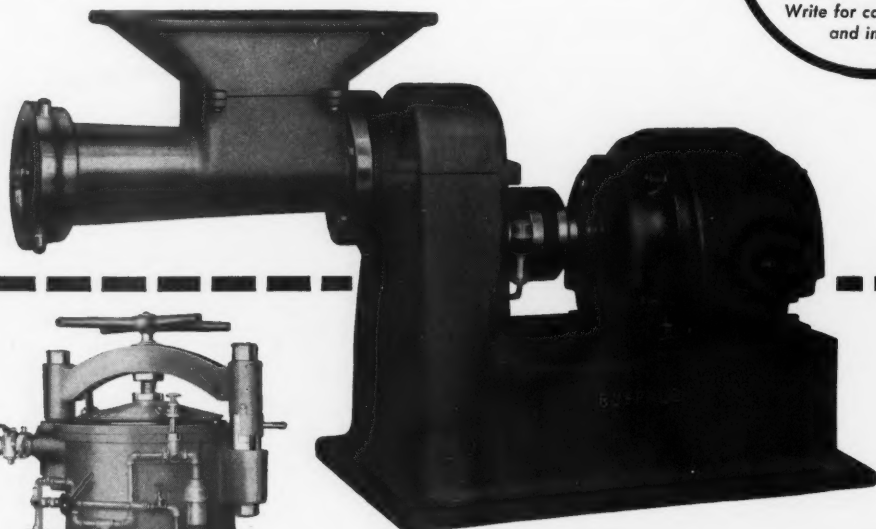
CORPORATION

## PREFERRED BY LEADING SAUSAGE-MAKERS

Buffalo is right at home in the best sausage kitchens because it's the best machinery. It has the best reputation... *and the best features.*  
Buffalo machinery is best for you.

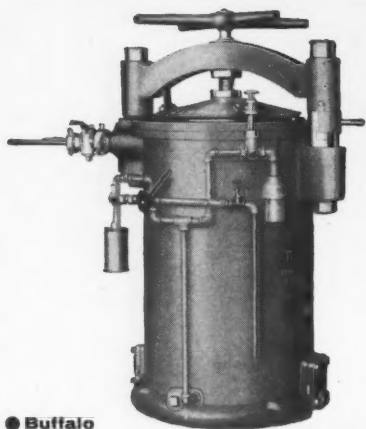
**BUFFALO-STRIDH  
CASING  
PROCESSING MACHINERY**  
will give you  
**BETTER YIELD**—better casings.  
Will save maintenance  
and labor.

Write for catalog  
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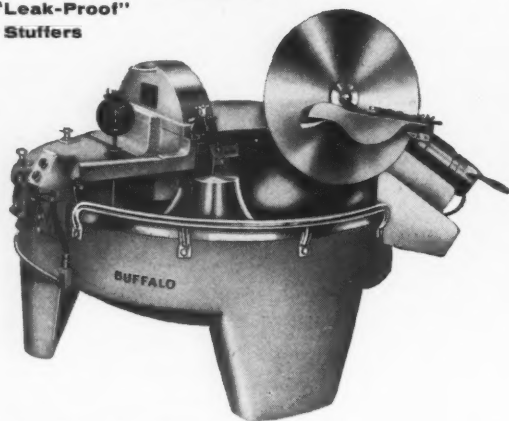


### "COOL CUTTING" GRINDERS

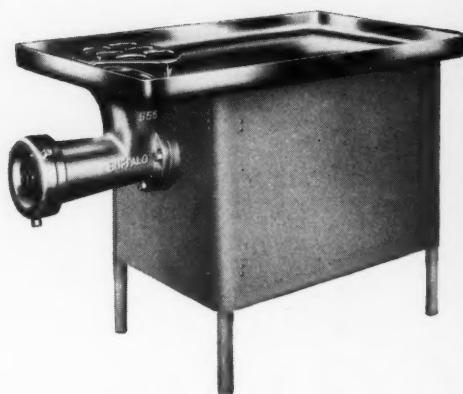
Buffalo grinders have machined feed screws and finely finished rifled cylinders. They are ruggedly constructed to give you years of dependable service. No mashing, burning or back-up with Buffalo. They cut clean and cool.



● Buffalo  
"Leak-Proof"  
Stuffers



● "Direct Cutting" Converters



See the rest...

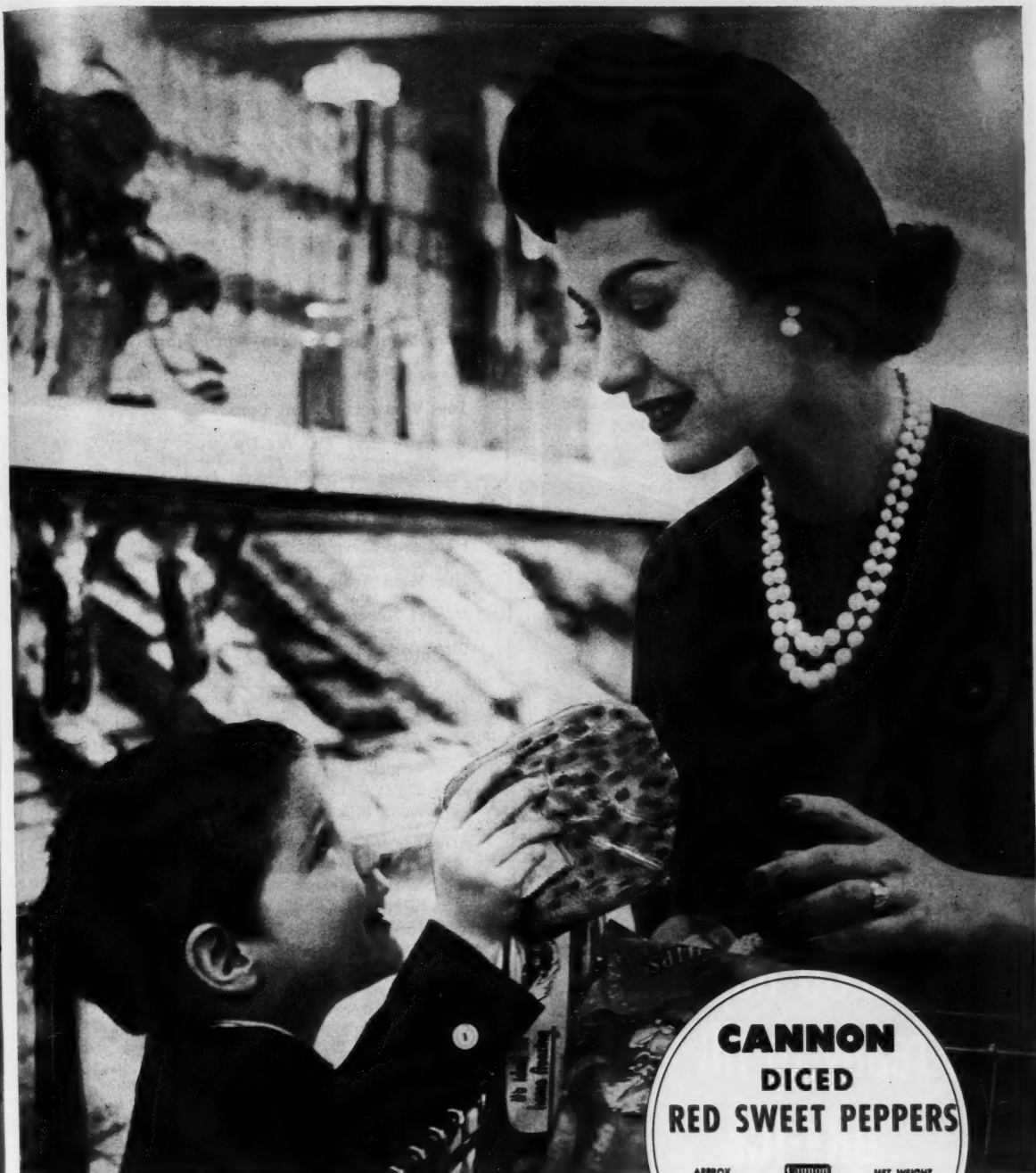
Buy the best...



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Sales and Service Offices in Principal Cities



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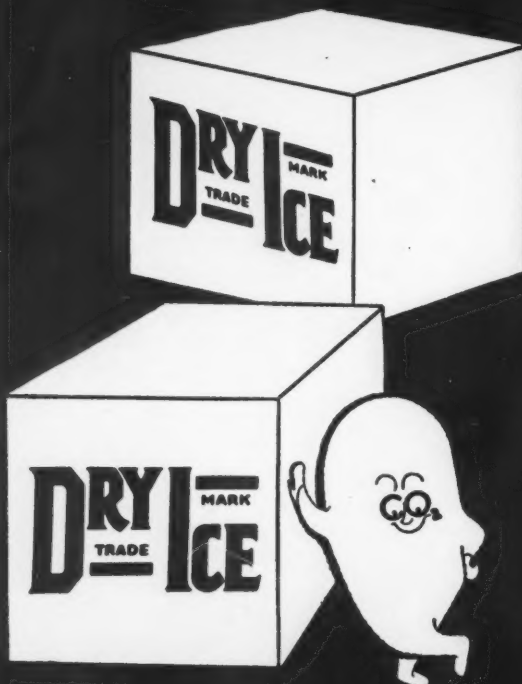


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THE NATIONAL



# Provisioner

VOLUME 137 SEPTEMBER 7, 1957 NUMBER 10

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# News and Views

## THE NATIONAL PROVISIONER

Vol. 137 No. 10

SEPTEMBER 7, 1957

### Something Has to Give

The contract increase of 7½¢ per hour in wage rates for packinghouse workers, coupled with the two 2½¢ cost-of-living boosts in 1957, constitutes just one more straw on a growing stack of cost, tax, wage and price increases that is beginning to weigh so heavily on the American economy that "something's got to give"—and maybe sooner than we think.

We do not believe that there is any such thing as a "balanced inflation," although, for a time, the effects of the inflationary spiral may be shifted, diffused and absorbed among the different elements of business, labor and the consuming public. During a short-term inflation there is always one segment of the population—persons with fixed or inelastic income—who must and can "swallow" the reduction in their purchasing power.

However, because inflation does not proceed uniformly and in balance, the circle of those who are called upon to "swallow" its ill effects with only limited or no recourse, becomes larger and their "throat's" become smaller. As inflation grows it comes to represent stark tragedy for many of those to whom it may have been at first only an inconvenience.

One of the factors which has, up to now, dulled the impact of inflation on millions of American families, is the circumstance that more than one member of the group is working, making it possible to maintain or even improve the family unit's standard of living.

It is our belief that the situation is approaching a precarious state in which the withdrawal or deadening of demand, or a slowdown of activity, in any of the major fields—food, automobiles and appliances, construction, etc.—might leave the rest of our economy stranded on a high cost and price plateau from which there would be only one fast way down—a jump over the cliff.

**A National Food** Conference, which will dramatize the importance of meat and other agricultural products, has been scheduled for February 24 in Washington, D. C. The conference program, developed by representatives of the entire food industry from farmer through retailer, is aimed at correcting the inadequacy and imbalance of the average American's diet. President Eisenhower will deliver the keynote address on the general theme of "Food—Key to National Welfare." Homer R. Davison, vice-president of the American Meat Institute, is chairman and Charles B. Shuman, president of the American Farm Bureau Federation, is ex-officio chairman of the committee in charge of arrangements for the conference. The committee soon will release an action manual that will outline ways in which individual meat packing companies can participate in the National Food Conference. The manual will contain suggestions for tie-in advertising and other promotion.

**Use Of "Churned"** by Armour and Company to describe its Cloverbloom margarine may be a violation of the Packers and Stockyards Act, the USDA said in a complaint (P&S Docket No. 2281) issued against the company this week. The complaint alleges that the words "churned" or "churning" in Cloverbloom advertising suggest to prospective purchasers that the product is butter or similar to butter. A hearing has been scheduled by the USDA for 10 a.m. on November 12 in Washington, D. C., at which time Armour will be required to show cause why a cease-and-desist order should not be issued. The Federal Trade Commission also questioned the use of "churned" by Armour last year but the complaint was dismissed when the agency agreed that the USDA has exclusive jurisdiction over meat packers. Armour contends that the margarine actually is churned and the company should be allowed to use words that properly describe the production process.

**Inflation Is** the nation's "major internal problem," President Eisenhower said at his news conference this week. He urged Americans to help combat inflation by careful, selective buying. The President emphasized that he was not advocating any "buyers strike", but pointed out that reckless spending adds fuel to the flames. The government is not considering legislative controls on the economy but will do all it can by other methods, such as Treasury and Federal Reserve Board actions, to combat rising prices, he said.

**The Poultry Products** Inspection Act (S-1747), signed into law last week by President Eisenhower, will be administered by the Agricultural Marketing Service, Secretary of Agriculture Ezra Taft Benson announced. The act becomes partially effective on January 1, 1958, when inspection may be provided to USDA-approved plants. By January 1, 1959, all poultry and poultry products moving in interstate commerce must be inspected for wholesomeness.

**The Sizeable Market** for food represented by school feeding programs was noted by True D. Morse, under secretary of agriculture and president of the Commodity Credit Corporation, at the National Conference on School Lunch and Direct Distribution. The conference was held in Washington, D. C., on the eve of this week's nationwide back-to-school trek. The schools that were participating in the federal program purchased \$415,000,000 worth of food from local suppliers last year, Morse said. This was in addition to the use of about \$147,000,000 worth of surplus foods donated by the USDA. About one-third of the children in elementary and high schools participate in the school lunch program.

# Zion Pack Tells New



## and Traditional Customers to 'Pick Me Up'

**K**OSHER Zion Sausage Co. of Chicago is proud of the fact that both its federal inspection insignia and its rabbinical seal of the

Star of David bear the establishment number "1." The firm, which is celebrating its 75th anniversary next year, believes it was the first to adopt both

of these programs of inspection.

In preparation for its 75th anniversary celebration the company has revised part of its line of packages. It is now merchandising some of its products—bologna, beef braten, corned beef, salami and pastrami—in sliced form in a new Advac consumer package developed by the Marathon Corp. The package features a vacuumized pouch for sliced meat sealed within a die-cut sleeve, providing rigidity and an area for multi-color presentation of the brand and product. (See the NP of August 18, 1956, page 24, for details on this package.) Kosher Zion's line possesses an innovation in the form of a 7x6 in. unit, as well as the conventional 6x4 in. The larger package is used for sliced and shingled items such as pastrami and beef braten. This type of package permits the customer to observe the leanness of the meat, emphasizes Israel Steiger, packaging supervisor.

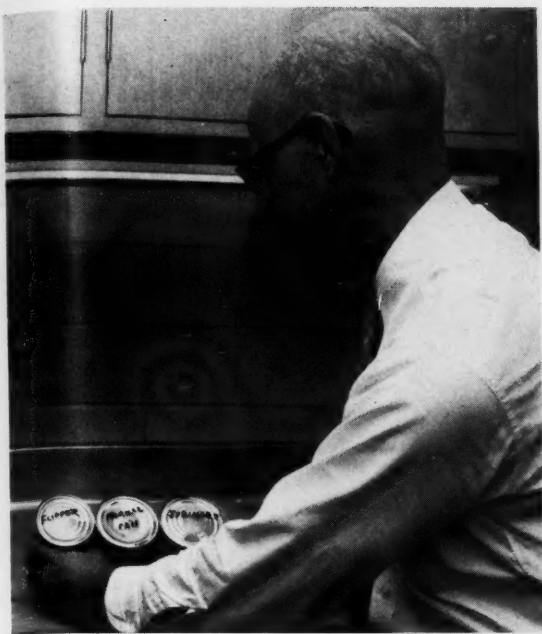
The package design was a joint venture of David Manaster, president; Steiger, and Marathon representatives Carl Olson and D. C. Wallis.

The face design features the Star of David and the numeral 1, along

[Continued on page 41]



PICTURE shows continuous strip or mammoth platter appearance of grouped packages.



## Low Vacuum in Meat Cans, the Causes and the Remedies

ENDS OF THREE sanitary cans are shown. The flipper and springer (left and right) have puffed ends, while the good can (center) has a concave top. A flipper is a can that pops from one end to the other under pressure while a springer stays depressed until sudden pressure at the other end pops it again; vacuum is insufficient.



ON LARGE OBLONG cans the presence of proper vacuum can be checked by placing a ruler on top of the side. There should be a dip which admits light. Overfilling is one reason for "loose tin."

**C**ANNED meat products are frequently rejected by the Meat Inspection Division of the U. S. Department of Agriculture, or by Army inspectors, because of low vacuum as shown by the external appearance of the container. Normal canning procedure usually produces a partial vacuum in the can and, as a result, the ends of the can are drawn in and remain in a concave condition due to the difference between internal and external pressure. In the case of oblong cans, three sides are drawn in; the side with the side seam remains flat.

When can vacuum is insufficient in the round cans the containers are known as "flippers" or "springers" since the ends do not remain in a concave shape. In oblong cans the condition is known as "loose tin" of the can body, indicating that large areas of the sides are not in contact with the product. While the product within may be perfectly sound, distortion of the ends or sides of cans as described above is viewed with suspicion as an indication of incipient spoilage.

Most of the difficulty is encountered with oblong cans and the external appearance readily reveals the lack of a good vacuum. Consequently, this discussion will emphasize rectangular or tapered oblong cans, although the same principles apply to round cans.

**REASONS FOR REMOVING AIR:** There are several reasons for obtaining a good vacuum by removing air. These are as follows:

1. To insure that the can retains the appearance of a sound product under normal storage conditions. Actually, it is wise to anticipate possible adverse conditions, such as storage at high altitudes or in high temperatures.
2. To avoid product discoloration due to the presence of air. This discoloration usually takes the form of fading in color to gray or white, but if sufficient air is present to cause corrosion of the container, it may result in development of a brown to black color.
3. To prevent permanent distortion of can ends during processing.
4. The product in an oblong can is compressed by the flat sides of the can during cooling if a good vacuum is present. This results in a more compact loaf.
5. While vacuum is not necessary to prevent bacterial

spoilage, adequate heat treatment is essential and, in the case of cans having large flat areas, it is necessary to maintain contact between these flat surfaces and the product to obtain satisfactory heat transfer during thermal processing.

**HOW AIR IS REMOVED:** There are three basic means of removing air from canned food:

1. Use of high closing temperatures.
2. Displacement of headspace air by steam.
3. Use of mechanical vacuum.

All three methods are employed in canning meat. Hot filling is usually restricted to semi-liquid products which may be filled at a minimum temperature of 160°F. Thermal exhausting falls in this category, although it has been largely replaced by more efficient methods. If a thermal exhaust is used, it is necessary to heat to an *average* temperature of 160°F. Displacement of headspace air by steam is popular for products which can be heated to remove occluded air. The filling temperature can be as low as 120°F. if an adequate headspace is maintained.

Mechanical vacuum is used where the product must be filled cold or where the product is a solid pack. Oblong cans were formerly closed and then vacuumized through a vent hole which was solder tipped. Equipment is now

[Continued on page 43]



## Modern Packaging Aids Packer to Expand Territory



TOP: The wiener packaging line where girls weigh, wrap and seal. LEFT: Turntables made by plant mechanics turn the packages at right angles as they go down the belt conveyor for pack-off.

**P**ACKAGE redesign and the installation of a well-mechanized packaging setup constitute only two parts of the Balentine Packing Company's five-year program to improve the Greenville, S. C., plant and the operations there and to expand sales into other states. Alterations at the home plant will enable the firm to qualify for federal inspection late this year. A one-bed beef slaughtering plant at Anderson, S. C., is already working under federal supervision and plans are under way to enlarge facilities there so that hogs can be slaughtered, pork cured and sausage manufactured.

The Greenville plant is located only a few blocks from the center of the fast-growing textile city. Since the packinghouse is confined within a limited ground area, the 150 x 24 ft. building has been carried up to a height of three stories and also contains a basement.

When the elder W. H. Balentine began business during 1903 in a small meat market he did not realize that he was founding what is now the oldest and largest meat plant in continuous operation in the state. Starting with a limited production of sausage, demand for the firm's products grew until in 1917 the plant

was established on the present site. After the death of the founder in 1927 the company was incorporated and has since remained largely under the control of his immediate descendants. Officers are W. H. Balentine, jr., president; B. B. Balentine, vice president and treasurer; J. M. Balentine, vice president; J. K. Cass, secretary, and C. O. Hinsdale, vice president and executive general manager. General manager in charge of production is E. T. Gazaway; superintendent is Jeff Gilreath and purchasing agent is W. C. Cunningham. Hinsdale is also president of the South Carolina Meat Packers Association and vice president of the South Carolina Livestock Council.

Weekly capacity of the plant is 500 cattle, 2,000 hogs and over 100,000 lbs. of sausage, which will be expanded as the sales territory is extended into North Carolina, Tenn-

essee and Georgia. In anticipation of future growth the company possesses plans for construction of a model one-story plant on the outskirts of Greenville. The proposed new plant and remodeling of the present buildings were planned by the architectural firm of Henschien, Everts and Crombie, Chicago.



C. O. HINSDALE

In the recent overall redesign of packaging for 23 sliced items and a full line of packaged meats, the Balentine firm desired to accomplish the following: 1) Protection of the product in plant-fresh condition until it reaches the consumer's kitchen; 2) Ready identification and clear product visibility; 3) A vacuum wrapping and a rigid case on smaller items to guard the film and facilitate mass store display.

**PACKAGING:** A big black "B" for Balentine on a yellow background is now featured for identification on all packaging and advertising. The company's name is printed in white across the top bar of the "B" and the middle bar bears the brand in script. On larger packages the lower bar of the "B" is imprinted with the name of the product. On smaller packages the name of the product



THREE MEMBERS of the Balentine family stand before an oil painting of the company's founder, the late W. H. Balentine. They are, left to right, J. M., B. B. and W. H. Balentine, jr. The business was established in 1903.

# ginAids Piedmont and Territorially

appears in black type on a colored background.

Trucks are decorated with the same color scheme used on packaged items. A broad white band centered horizontally against a yellow background carries the word "Balentine's" in big black letters with the "B" greatly enlarged. The only other message on the trucks is the phrase, "delicious meats," in smaller letters in the lower right hand corner.

Sliced luncheon meat packages are tailored to the product. Heading the wrapping line, and placed at right angles to a conveyor table, two U.S. machines slice two loaves at a time. Two girls feed, weigh and hand over the stacks onto the belt conveyor which feeds a new Hudson-Sharp vacuum wrapping machine. The wrap is a laminate of polyethylene and pliofilm. After wrapping, the packages are automatically positioned on another right-angle conveyor leading to a station where two girls inspect and insert the items into Miller & Miller open-faced die-cut cardboard boxes. These self-locking boxes have a yellow background and feature the identifying "B". The doubly-protected packages are then packed eight to 16 in a carton which is sealed with tape. While packaging of this type is costly it provides the combination of protection and attractiveness which the company desires, says Hinsdale.

**SPECIALTIES:** Special sliced meat orders are hand-wrapped on a short conveyor table placed parallel to the vacuum wrapping line. Larger packages are wrapped in clear cellulose stock and a printed label is sealed on the top. Mepaco wrapping units and Indee sealing devices are located along the table. Following dating by a Kiwi machine, 24 8-oz. packages or 16 12-oz. are inserted in cartons.

In an adjoining room bacon is formed and sliced on Anco equipment and wrapped along a steel ribbon conveyor table. Slicing varies from 22 slices to the pound for the top Aristocrat brand to six slices for the Cowboy brand. One-pound and 8-oz. packages are slid into cellulose envelopes made with a three-fourth window at the front. The left side bears a

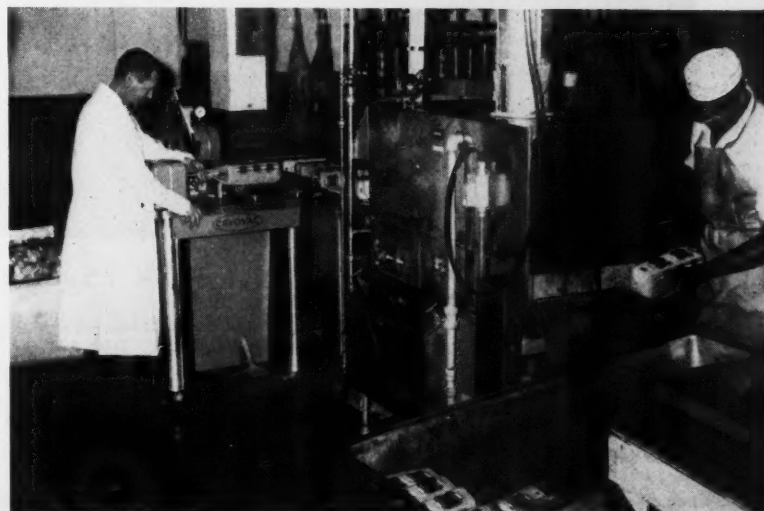


ABOVE: In background is Hudson-Sharp vacuum packaging machine which discharges pouches onto a conveyor carrying them to girls who insert the items in window boxes and pack in cartons. INSET: In this corner of the room two slicers feed onto belt conveyor. Short parallel line in right foreground is used for hand wrapping special orders. RIGHT: Kitchen is used for random daily testing of products by management, experimentation and preparation of demonstration meals for civic groups. BELOW: Vacuum wrap and shrink tunnel improve appearance and lengthen the shelf life of loaf products.



wide yellow border impressed with a black "B" extending slightly into the window. The bottom carries a broad black band with a description of the product printed in yellow. A detailed description of the product and suggestions for cooking are printed on the back.

The 1-lb. wiener package is clear cellulose with the "B" impressed in  
[Continued on page 36]



# Now! A great new concept in

## POSITIVE-SEALING HEAT-SHRINKABLE



### AND IT WILL SAVE YOU MONEY . . . BUILD PROFITS!

By bringing new speed and efficiency to your wrapping operations . . . by bringing your products new protection against shrink and spoilage, CRYOVAC FILM will cut your labor costs, up sales and profits! Ask your CRYOVAC salesman to show you how the new CRYOVAC FILM can be a profit package for you.

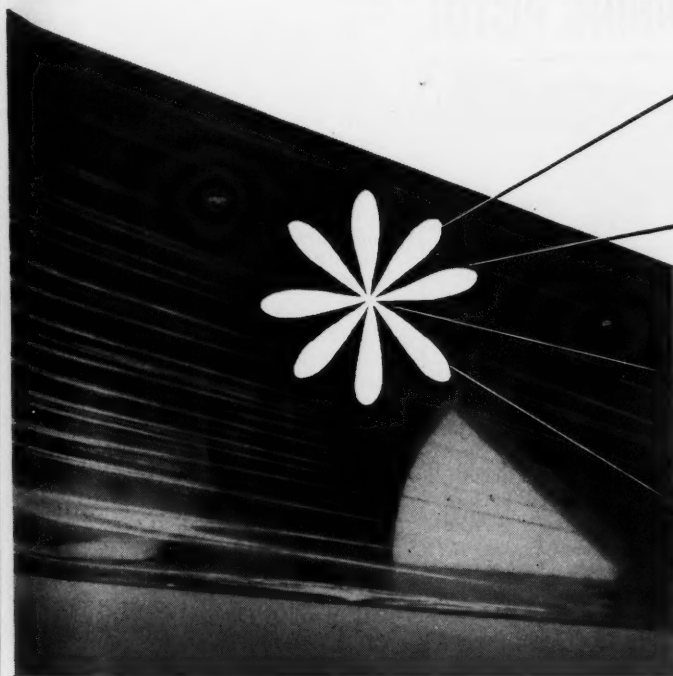
The CRYOVAC COMPANY, Division of W. R. Grace & Co., Cambridge 40, Mass. In Canada: 1244 Dufferin St., Toronto, Ontario

pt in perishable food packaging!

# CRYOVAC FILM

This new impermeable film gives you the important protective advantages of CRYOVAC bags and pouches for those product applications where film works best. CRYOVAC FILM has been market-engineered to your packaging needs . . . provides superior protection against shrink and spoilage . . . new handling ease . . . greatly increased efficiency in a wide variety of wrapping applications.

**Look at this unique combination of benefits!**



• **POSITIVE WELD-SEAL**

A touch of heat fuses two thicknesses of CRYOVAC FILM into one . . . providing positive seal and unparalleled resistance to handling.

• **INSTANT SKIN-TIGHT SHRINK**

Either hot water or hot air shrinks CRYOVAC FILM as much as 65% . . . giving skin-tight protection against surface spoilage, and "contact clarity" for complete product visibility.

• **HANDLING EASE**

The right amount of "tack" and excellent product cling provide the utmost in wrapping speed. The film is soft to handle but tough and durable in use.

• **PROTECTION**

Only CRYOVAC FILM combines all the features of moisture-vapor and oxygen impermeability, strength, cling and sealability that greatly lengthen shelf life.

**CRYOVAC**

**THE PROFIT PACKAGE**

## Progress in 'Modernizing' Hogs and Beef To Be Described at AMI Annual Meeting

At the farm production level, several speakers on the program of the 52nd annual meeting of the American Meat Institute will discuss trends and developments. There also will be a number of views expressed by other speakers on the retail and consumer levels of the meat situation.

The sessions of the convention start Friday morning, September 20, and continue through Tuesday morning, September 24. The sessions will be

held at the Palmer House, Chicago.

Under consideration will be such subjects as what is being done to increase the amount of lean meat in hogs, how progress is being made toward multiple farrowing of hogs, and what is being done to "modernize" the beef carcass to fit current consumer desires for leaner meat.

The Institute early in July announced a merit-buying program for hogs by the pork processing industry.

It was advocated that buyers pay prices on the basis of lean carcass content in the hogs they buy.

Two men who are in close contact with the change in buying practices will discuss what progress is being made—Roy Melchior, president of Agar Packing Co., Chicago, and Roy Edwards, general manager of the provisions division of Wilson & Co., Inc. Chicago. They will appear on Friday's opening session.

A panel discussion will be presented Friday afternoon on multiple farrowing, led by Bernard Ebbing of The Rath Packing Co., Waterloo, Ia. Appearing on the panel will be three hog producers—J. H. Doak, Wilmington, O.; Leo Fullerton, Faribault, Minn., and Randall Matson, Ames, Ia. All three spread their marketings through multiple farrowing.

On the subject of beef, Prof. L. E. Kunkle, head of the meats department of Ohio State University, on Friday afternoon will tell of research being done into the nutrient content of beef now being produced.

Just as there is an effort being made to change the hog carcass to include less excess fat, so also the influence is beginning to be felt in the beef trade. The speaker will suggest some of the changes which will need to be made by producers and feeders.

At the meat processing level, a panel of a half dozen experts in the sausage business will offer their ideas on how best to meet the problems of rising costs of raw materials and operations in the face of competition from other food products. This session will be Saturday morning.

How the meat industry stands in the objective view of editors of trade papers devoted to the food industry will provide the subject matter for another panel discussion on Tuesday morning of the convention period. Those appearing will be: Roy Miller, editor of *Food Field Reporter*; Julian Handler, editor of *Supermarket News*, and Leonard Kanter, editor of *Food Topics*. The discussion will be moderated by O. E. Jones of Swift & Company, Chicago.

Trends in the distribution of meat and meat products will be detailed by Harley V. McNamara, president of National Tea Co. He will be interviewed by John Strohm, an agricultural business writer, following the editors' panel on Tuesday.

Another feature of the big Tuesday morning program will be an up-to-date presentation on the still controversial subject of food fats by Irvine H. Page, M.D., of the Cleveland Clinic and chairman of the American Heart Association scientific council.

**THE SAFE, EFFICIENT,  
HUMANE WAY TO STUN ANIMALS**



### The **CASH-X** STUNNING PISTOL



#### HOW IT OPERATES

A specially designed blank cartridge drives the captive bolt of the pistol forward about 1½-in. Bolt penetrates the animal's skull only far enough to cause instant, sure unconsciousness. As the bolt rushes forward, a flange at the back of the bolt compresses air inside the barrel. Then the compressed air returns the bolt to the original starting position.

Pistol has an automatic cartridge extractor. Remove the used shell, reload, and you are ready for the next animal.

The CASH-X PISTOL is a recoilless, light weight stunner that is simple and safe to use. The captive bolt stuns the animal instantly. There is no loose bullet to ricochet—no heavy hammer to swing. Operator doesn't tire or become inaccurate.

The CASH-X PISTOL does not change the animal's heart beat, rate of breathing, or blood pressure. Animal bleeds faster and is protected against bruising. A clotted carcass is rare. Meat has better color.

#### NEW, PATENTED KNOCKING PEN LIGHTS

The Seitz Packing Co. has patented the installation of dazzling lights in the end of the knocking pen, to be used in conjunction with the CASH-X PISTOL. Sudden illumination causes animal to stand motionless, completely relaxed, and unaware of the operator.

Write to Koch for complete information concerning license and installation of patented knocking pen lights.

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SANDWICH IS removed from high frequency oven by Chapman.

## New Firm Teams Frozen Sandwiches With Hi-Fi Oven for Public Feeder Market

A SANDWICH in its individual container will be served piping hot to a customer in 10 to 15 secs. if the plans of the newly-formed Sir Sandwich Co., Chicago, materialize.

The firm's youthful president, Norman Chapman, announced at a press conference that the concern is constructing a plant that will be able to manufacture and box approximately 30,000 sandwiches per day. These sandwiches will be sold to public feeders, and a high frequency oven will be rented to them.

Placed in the oven, the sandwich, which has been held in a freezer at 0° F. or lower, will be heated to 144° F. in 10 to 15 secs. The oven, called the Electron-O-Mat, is being manufactured in sizes that handle one, three, six or nine sandwiches at a time. The oven will be rented on a sliding scale; if the volume is sufficient, it will be furnished free of charge, Chapman explained.

Any public feeding operation that serves 100 sandwiches a day will find the unit economically feasible, according to Chapman. He pointed out that it will provide portion cost control, streamline the cooking process and present a highly sanitary operation since no messy griddle will require cleaning after each use.

The sandwiches may be served in their individual containers or removed by the feeder and placed on a platter along with such other items as french

fried potatoes and relish or salad.

Initially, Chapman said, the company will offer eight varieties of sandwiches. Six other specialty items are in the process of development. The meat in the sandwiches will be a uniform 2-oz. portion.

The complete sandwich represents a development of several years in which Pillsbury Mills formulated the bun; The Griffith Laboratories, the seasoning; Wilson & Co., the meat portions, and Container Corp., the carton, Chapman reported.

Sir Sandwich Co. intends to service the public feeders on a daily basis if the volume warrants it. The company plans to expand from Chicago and serve other market areas from freezer storage points, which will receive their sandwich supplies from the main plant, the president said.

### Meat Index Up Fraction

Meats were among the consumer commodities which increased in price during the week ended August 27, the Bureau of Labor Statistics has revealed. The wholesale price index on meats for the period rose to 98.0 from 97.5 the previous week. The average primary market price index held steady at 118.0. The same indexes for the corresponding week last year were 85.5 and 114.6, respectively. Current indexes were calculated on the basis of the 1947-49 average of 100 per cent.

## Many Foods Significant as Fat Sources, Study Shows

Much of the fat eaten in this country comes to the table as a part of food not generally thought of as high in fats, according to a report issued by the U. S. Department of Agriculture, Washington, D. C.

Findings of a 1955 household food consumption survey described in the report indicate that foods commonly viewed as high in fat—bacon, salt pork, shortening, oils and salad dressings, margarine and butter—accounted for only about 40 per cent of the fat in American diets.

Beef, veal, lamb and pork (excluding bacon and salt pork), poultry and fish provided 27 per cent of the fat brought into American kitchens. Milk, cream, cheese, ice cream, baked goods, nuts, eggs and other foods accounted for the final 33 per cent of fat.

A USDA publication, "Dietary Levels of Households in the West," which was drawn from this survey, includes a special brief summary of findings on household fat supplies in all regions of the nation. These figures report fat brought into household kitchens. As they make no allowance for fat discarded in preparation or as plate waste, they do not show the amount of fat actually eaten.

Diets of families in the West supplied the highest amount of fat per person and those in the northeast, the lowest. Household food supplies in the West averaged about 5.7 oz. of dietary fat per person per day; in the North Central region, 5.6 oz.; in the South, 5.5 oz., and in the Northeast, 5.1 oz. of fat per day.

The importance of different foods as fat sources was similar in three of the regions. However, probably because of the different food habits and the lower income level of the South, the USDA said, fat sources in the southern states differed from those in other regions. In the South less dietary fat came from dairy products and meat, poultry and fish while more came from bacon and salt pork. Lard and other shortening used for home baking also were much more important sources of dietary fat in the southern region.

This USDA publication is the tenth report drawn from the 1955 food consumption survey and is the final regional report on dietary levels.

Single copies of "Dietary Levels of Households in the West," Household Food Consumption Survey 1955, Report No. 10, are free on request from the Office of Information, Department of Agriculture, Washington 25, D. C.

## Piedmont Packer Expands

[Continued from page 27]

the center over a 1½-in. band of yellow. This provides easy identification and a clear view of the product. The four corners of the clear wrapping carry the words "all meat." When the background color is used as a band it is edged with a thin stripe of maroon which, while inconspicuous, makes the yellow more pronounced.

Wieners are wrapped in a well-lighted room cooled by overhead finned coils. Two Ty peelers feed at right angles onto the conveyor belt of a long wrapping table. Girls pack loose wieners in 7-lb. boxes along one side of the table. On the other side, 1-lb. packages are tight-wrapped in fast sequence by the use of Exact Weight scales teamed with Great Lakes forming and sealing equipment. In wrapping smaller wiener packages each girl places a personal identifying tag on each sixth bundle. This system, which is also used for sliced bacon, has improved the volume and quality of packaging, says Gilreath.

After leaving the wrapping table the wiener packages are conveyed around two corners to a station convenient for placing in cartons, sealing and stacking on trucks. Packages are turned at each right angle by a plant-made metal turntable which does an efficient job with little or no maintenance. Wieners are also packaged in 2-lb. polyethylene bags; in 2-lb. flat packages; 14 links to the pound; in 12 links to 12 oz. to match the dozen rolls in standard bakery packages, and in 6-in. lengths for pickling in glass jars. The same peeling and packaging equipment used for wieners

is also employed for smoked pork sausage made 12 links to 12 oz.

Loaves, special hams and picnics are wrapped in an area adjacent to the first floor order department. The basic pattern of the 1-lb. wiener package is followed out with a large expanse of clear cellulose impressed with a yellow band overlaid with the large black "B". The wrapping is done with a Cryovac machine and shrink tunnel. Standard hams are wrapped in laminated paper and tied with cord.

Lard is packed in containers bearing the same yellow and black identification. Steam rendered lard is pressure filtered, plasticized in a Votator and measured by a Glidden filler. Packing is in 1- and 2-lb. rectangular printed cartons, 4-, 8- and 16-lb. pails and in 24- and 48-lb. metal cans.

**OPERATIONS:** The sausage stuffing room is located on the top floor where good lighting is obtained from a large expanse of factory type windows along one wall. Four high-capacity stuffing lines are neatly laid out in parallel. An interesting special product made in this room is an old southern style bologna put up in 4-lb. sewed cloth bags which are heavily waxed before delivery to the shipping department. This item is said to be in demand for its country flavor and keeping quality.

Bacon is cured by injection with Penetronic machinery followed by a dry cure for five days and smoking for 14 hours. Smoking is done in four two-story houses using gas heat automatically controlled by equipment supplied by the Partlow Corp.

Smokehouses are cleaned by use of a sodium metasilicate solution sprayed

from hoses at 150 psi. The solution is pumped from a makeup tank in the basement and piped to outlets on three floors. This system is also used for washing smokehouse trees which are rolled into a cabinet where fixed sprays and a recirculating pump do a fast and efficient job.

Inedible material drops down chutes from the dual-purpose killing floor to be hashed and fed into two 5 x 9 Boss cookers in the basement. Blood is dried in a 5 x 8 cooker of the same make. Stick water from lard processing goes into a blow tank from which it is delivered to the cookers and processed with inedible material. Grease is clarified in a Sperry filter and sold at premium prices to a maker of animal feed.

Steam is made in two 150-hp. Cleaver-Brooks package boilers heated by natural gas. Stand-by fuel is No. 5 fuel oil which is preheated to 135° F. Refrigeration of 250 tons capacity is centered in two 10 x 10 two-cylinder vertical ammonia compressors, two smaller 7 x 7 compressors and seven horizontal shell and tube condensers. The plant is fortunate in having a scale-free city water supply testing zero in hardness and a municipal sewage disposal system.

**PIPE LINES CODED:** Color coding of all plant piping starts in the engine room and is followed throughout the entire building. The value of this system has proved worthwhile in training inexperienced help and under emergency conditions when quick identification is likely to be imperative, says chief engineer R. R. Thompson. The colors used are green for water; black for liquid refrigerant; aluminum for evaporator return pipes;

LEFT: Chef J. D. McBee, a company veteran, supervises the preparation of barbecue loaf and other specialties in a battery of aluminum cooking vessels. RIGHT: Beef sales supervisor Bill Green displays some choice lamb and veal. As a participant

in the program of the South Carolina Livestock Council, the Balentine Packing Co. has recently started the slaughter of lambs to encourage feeders and to win greater acceptance of lamb among South Carolina consumers. The plant also kills hogs and cattle.



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7, 1957

yellow for gas; orange for 220-volt conduit; red for 2300-volt conduit, and blue for compressed air.

Plant employees receive benefits of group hospitalization and life insurance under which the company pays all costs of hospital and surgical insurance and the workers pay part of life insurance and an additional amount for family coverage. A nine-year old credit union is presided over by plant employee, Arnold Julian.

An organized safety program started in 1954 has appreciably reduced the frequency and severity of accidents. Meetings are held once a month under direction of the plant nurse and attended by plant management, an insurance company representative, departmental supervisors and an employee committee which is alternated every 90 days.

**PROMOTION:** An example of the firm's progressiveness is found in the model gleaming white test kitchen which adjoins an attractive dining room. Here, under the direction of dietitian Nancy McConnell, a breakfast of selected products is served every morning to plant management. The purpose of this breakfast is the serious testing of various products selected at random around the plant without forewarning any department. Besides developing new recipes and carrying on experimental cooking, the testing department is used for demonstrating how a large group can be served from a small kitchen. Various representative religious, civic and educational organizations are given a complete dinner without cost which is followed by talks on the preparation of food and films obtained from the AMI and similar sources. The capacity of the dining room is 30 people. Walls are of mahogany plywood, ceiling is of sound-proof Celotex and floor is yellow and black tile. Mrs. McConnell also appears on TV, makes up advertising brochures and speaks before interested organizations.

In advertising the organization uses radio, newspaper spreads and 30-minute TV programs originating in Greenville and other cities about the state. Two weekly TV programs are aimed to attract children. Demonstrations at store level are staged by a trained team of women who work Thursday through Saturday. In one highly successful feature of these demonstrations, the associated women's clubs of Greenville sold a large volume of bacon for which they received a premium of 5c per pound. The money earned was donated toward the building of a civic youth recreational building.

Distribution of product is by 17

salesmen backed up by 22 refrigerated delivery trucks. Rolling stock is leased from the Ryder Truck Rental, Inc., which does all maintenance in a company-owned garage located across the street from the main plant. Salesmen meet at the plant every three weeks. Special promotional programs are held for eight-week periods.

### New York Meeting to Stress Packaging's Selling Role

"The Role of Packaging in Integrated Marketing" will be discussed by Dr. Dudley Maynard Phelps, president of the American Marketing As-

sociation, at a one-day conference Wednesday, October 23, at New York University, New York City.

Dr. Phelps, professor of marketing at the University of Michigan, will be one of the key speakers addressing marketing, sales and advertising executives and business and design consultants at NYU's Vanderbilt Hall, 40 Washington Square South. The conference is co-sponsored by the Package Designers Council and NYU's school of business administration.

The program also will feature a panel discussion on "How Marketing Is Applied to Packaging" by package, design and market research experts.

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# The Meat Trail...

## Morrell Promotes Six to New Managerial Positions

Personnel changes have resulted in promotions for six employees of John Morrell & Co., Chicago. W. W. McCALLUM, president, announced.

V. M. KLEESPIES, sales manager of the Ottumwa (Ia.) plant since January 1, 1955, has been named assistant

sition until named sales manager for the Ottumwa plant. The new assistant plant manager at Sioux Falls, Minn., joined Morrell in 1934. He has been sales manager since 1952.

Warden joined Morrell in May, 1947, and held various sales posts



V. KLEESPIES



L. WINNETT



DR. BROWN



J. M. LOWE

director of sales for the company. L. E. WINNETT, sales manager of the Sioux Falls (S. D.) plant, will assume additional duties as assistant plant manager.

Named to succeed Kleespies as sales manager of the Ottumwa plant was KELLY C. WARDEN. JOHN W.



K. C. WARDEN



J. W. SCHMIDT

SCHMIDT, former Ottumwan who has been on temporary assignment at the company's Philadelphia plant for the past ten months, has been reassigned to Ottumwa where he will be assistant plant manager.

JOHN M. LOWE, recently transferred from his post as purchasing agent at Sioux Falls to the position of manager of the packaging division with headquarters in Ottumwa, has been made director of purchasing and packaging for the company.

Dr. W. L. BROWN, research food technologist who joined the Morrell firm in 1956, has been named assistant manager of product and technical research and assistant manager of the control laboratory.

Kleespies, a veteran of 20 years with Morrell, was named assistant sales manager for the Sioux Falls plant in 1952 and served in that po-

sition until named sales manager for the Ottumwa plant. The new assistant plant manager at Sioux Falls, Minn., joined Morrell in 1934. He has been sales manager since 1952.

Warden joined Morrell in May, 1947, and held various sales posts before being transferred to Ottumwa in May, 1955, to assume a post as a divisional sales manager. He has been assistant sales manager of the Ottumwa plant since January of this year. Schmidt started with the company after his graduation from the State University of Iowa in June, 1939, and held several responsible sales posts prior to his transfer to Philadelphia last year. He is expected to assume his new post as assistant plant manager in Ottumwa sometime this month.

Lowe, a graduate of the University of Minnesota, joined Morrell in 1941. He was made assistant manager of purchases at the Sioux Falls plant in 1946 and named manager of that department in 1950, a post he held until his recent transfer to Ottumwa. Brown received the doctor of philosophy degree from the University of Illinois before joining the Morrell company a year ago as a research food technologist.

## Armour Workers to Receive Free Asiatic Flu Shots

Armour and Company, Chicago, has announced that it will purchase Asiatic flu vaccine as it becomes available and offer free inoculations to 60,000 employees at some 250 locations in the United States. Work will be done through the company's regular medical service.

First inoculations under the program will take place about the middle of September. At larger plants and branches, inoculations will be given on the premises. Employees at smaller establishments will be directed to

physicians' offices if they desire the vaccine.

This will be the first time that Armour has undertaken a program of immunization for employees on a company-wide scale. The procedure is being urged by the U. S. Public Health Service.

In addition to helping employees avoid unnecessary suffering, the company is concerned with the problem of keeping plants in full operation during the busy fall and winter livestock marketing season. Many plants customarily work long hours when livestock runs are heavy, and an epidemic could seriously disrupt the company's service to livestock producers and the public, Armour said.

## JOBS

The appointment of HARRY FORMAN as sales manager of Eugene



HARRY FORMAN

Rothmund, Inc., Somerville, Mass., has been announced by EUGENE ROTHMUND, president of the sausage concern. Rothmund said Forman will head up the company's program to expand distribution of Dutchman's brand sausage and frankfurts. The firm plans to increase the sales staff in order to expand into new areas while at the same time enlarging distribution in its present ter-



PLEASED WITH success of money-raising event he headed for benefit of City of Hope, O. K. (Buck) Weaver of Milstead Meat Co., Los Angeles, gives big hug to actor Rory Calhoun and Mrs. Calhoun, who helped him with the philanthropic project.

ritories. Forman is a former sales manager of Colonial Provision Co., Boston, and also has served in sales work with Chamberlain & Co.

JOE G. HOWERTON has been appointed general sales manager for Dallas City Packing Co., Dallas, Tex., MILTON RUBIN, a partner in the firm, announced. Howerton has had 20 years of experience in packing-house sales work with a national packer and a large independent firm. Dallas City Packing Co. plans to expand its packaging operations and to intensify the promotion of its Chuck Wagon brand name, according to Rubin.



J. HOWERTON

ERNEST FANTL, who was the first employe eight years ago of Shopsy Foods, Ltd., Toronto, has been appointed vice president in charge of production and plant operations, SAMUEL S. SHOPSOWITZ, president, announced. DENNIS URSTEIN has been named superintendent of packaging development for the meat processing concern. Shopsy said that sales and profits during the past 12 months were the greatest in the company's history, showing a very substantial increase over the previous year. The firm plans to expand plant facilities and product distribution.

## PLANTS

Beavers Packing Co., Newnan, Ga., has broken ground for a plant expansion that will boost productive capacity by 35 per cent, JAMES A. BEAVERS, JR., a partner in the firm, announced. The project, to be completed over a period of 18 to 24 months, will include a sausage kitchen and cooler and freezer facilities. Approximately 50 workers will be added to the firm's present 125 employes, and sales are expected to increase by \$1,500,000 to a total of \$4,000,000 annually, Beavers said. The expansion was made possible through a \$150,000 Small Business Administration loan commitment, he explained.

Southland Provision Co., Inc., Orangeburg, S. C., has purchased the packing plant of M. Baker and Sons, North Charleston, S. C., A. D. (ANDY) GRIFFITH, president of Southland, announced. Purchase price was \$85,000. Griffith said the newly-acquired North Charleston branch will begin operations in about 60 days

with a force of 15 to 20 employes. The Baker firm, which ceased operations several months ago, was established 47 years ago by MORRIS BAKER and was operated by the Baker family until it closed.

Zarcone & Son Meat Co., 2206 McKinley ave., Fresno, Calif., has been purchased by ALEX BYRNE, FINESS BAILEY and DAVID BERNARD, who changed the firm name to McKinley Meat Co., Inc. Previous owners of the company were FRANK ZARCONI and his son, FRANK, JR.

When a neighbor smelled smoke coming from Willard Locker Plant, Willard, O., late at night, he wasn't alarmed because the plant sometimes smokes various types of meat. However, he called police, who checked with owners EARL PERRY and DONALD ALBRIGHT and found that no smoking was being done. The \$100,000 fire destroyed the plant.

Seitz Packing Co., Inc., St. Joseph, Mo., has moved its beef slaughtering operations to the firm's new plant in South St. Joseph, located at the north end of the stockyard cattle pens.

Steak n Shake, Inc., which operates drive-in restaurants in many states, has completed a \$65,000 modernization of its processing plant in Bloomington, Ill. The plant now will be operated under federal inspection and will supply hamburgers to the entire chain. ARTHUR S. SMITH, vice chairman of Steak n Shake, said the Bloomington plant can process 110 beef carcasses a week. The meat is ground and packaged in 10-lb. Cryovac bags, which then are placed five to a box and sharp frozen. The boxes are moved to the restaurants in refrigerated semi-trailer trucks. Smith said the company handled more than 2,500,000 lbs. of beef last year. The firm plans to enlarge the Bloomington plant within a year or two as more restaurants are added to the chain.

Reliable Rendering Co., Maryville, Mo., has been purchased by ERNEST C. DIPPEL, who formerly managed Ramsay Rendering Co., Shenandoah, Ia., for National By-Products, Inc., of Des Moines.

Sir Siroin, Inc., a new business corporation, has been established in Philadelphia to "manufacture, process, sell and deal in meats and food products." The Philadelphia law firm of Bortin and Apfel handled details of the incorporation.

The Small Business Administration has approved a loan of \$150,000 to French Steak Co., Swoyerville, Pa.

## TRAILMARKS

North Side Packing Co., Pittsburgh, was the only meat packing company advertising in the special "Back to School Days" issue of the *Pittsburgh Sun-Telegraph*. The firm promoted its Victory brand sausage as "The best in any class."

Idaho Animal Products Co., Nampa, Ida., has granted an 8c-per-hour wage increase, retroactive to June 10, which ended a nine-day strike by 21 members of the Amalgamated Meat Cutters and Butcher Workmen local. The employes had walked out when the company turned down the union's demands for a 25c-an-hour pay boost and for unionizing its plant at Twin Falls, Ida. Management stood fast on the Twin Falls issue. M. N. PONICH is manager of the Nampa plant, which is owned by Utah By-Products Co., Salt Lake City.

Essex Packers, Ltd., Hamilton, Ont., has announced the appointment of Brooks Advertising, Toronto, to handle its advertising program. This is the first time the 11-year-old firm has retained an ad agency. Last year's campaign ran in radio, television and newspapers across Canada. Essex Packers also had exhibits at the Chicagoland Fair and the Canadian National Exhibition this summer. H. POWOROSNYK is president.

## DEATHS

LEONARD E. ROWLAND, 64, owner of L. E. Rowland and Sons Co., Cincinnati, died August 31. Survivors include the widow, MAUDE; two sons, EDWIN and ERNEST, and a daughter.

ALONZO (PETE) LAWSON, 64, superintendent of the pork department at The Rath Packing Co., Waterloo, Ia., died of a heart attack September 1. He had been with Rath 36 years. Survivors include the widow and a son, RAYMOND.

JOHN NIMBLEY, owner of Dunmore Packing Co., Dunmore, Pa., died after an illness of six months.

GEORGE F. REICHERT, 62, Midwest representative for Mongolia Importing Co., New York City, died September 2 in Chicago. He had been with the sausage casing firm more than 25 years.

PAUL J. WILEY, 56, cattle buyer on the Omaha market for Cudahy Brothers Co., Cudahy, Wis., died recently. Before going to Omaha two years ago, Wiley worked at the plant in Cudahy for 24 years, during which he was beef department supervisor.

## Kosher Firm's New Package

[Continued from page 24]

with the firm's name, in white and two shades of blue on a red pin stripe background in the upper left hand corner. The product name and kosher inspection mark are carried across the top portion of the package in blue, red and white.

The federal and kosher inspection insignia appear on the bottom corners of the package face. A blank space with "c" for marking price is framed by the net weight statement.

The backs of the packages carry all-over platter displays of several of the firm's sliced products in natural color. The cold cut package backs are designed so that when several packages are placed next to each other in a show case they give the illusion of being a continuous strip or a mammoth platter (see the illustration on page 24).

An innovation being used in connection with the film pouch consists of a tear line that makes it easy to open the sealed ear, reports Steiger. This tear line overcomes an objection to vacuum-sealed packages, namely, the difficulty of opening.

President Manaster says that for several reasons the company adopted



ISRAEL STEIGER shows how tear line eases the opening of a vacuum-sealed package.

its new line of consumer packages.

First, the firm wanted a package that could be tied in with plans for the 75th anniversary celebration. The package accomplishes this aim with its design logo. Second, management believed that there is a potential mar-

ket for its kosher sausage items among gentiles. Kosher Zion prides itself on its curing, seasoning and processing techniques which it feels can gain repeat consumer acceptance for a branded product. Third, the package lends itself to supermarket self-service selling. Fourth, it was believed that even conservative kosher food shops would welcome this modern type of meat unit since a number of other kosher foods are packaged.

## Trend To On-The-Farm Hog Testing Gains Fast In Iowa

Increasing numbers of Iowa swine producers are engaged in their own on-the-farm testing programs to develop fast-growing, efficient, meat-type hogs, Ralph Durham, Iowa State College animal husbandman, believes.

Durham said that requests have been received for 19,000 litter record cards already this year. He expects at least 10,000 more to be requested before the year's end.

Records show, said Durham, that meat-type pigs require less feed per unit of gain than fat pigs. This, coupled with the fact that there is a greater trend for packers to buy and price by grade, is why more farmers are learning to produce leaner pigs.

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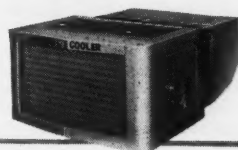
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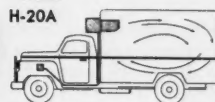
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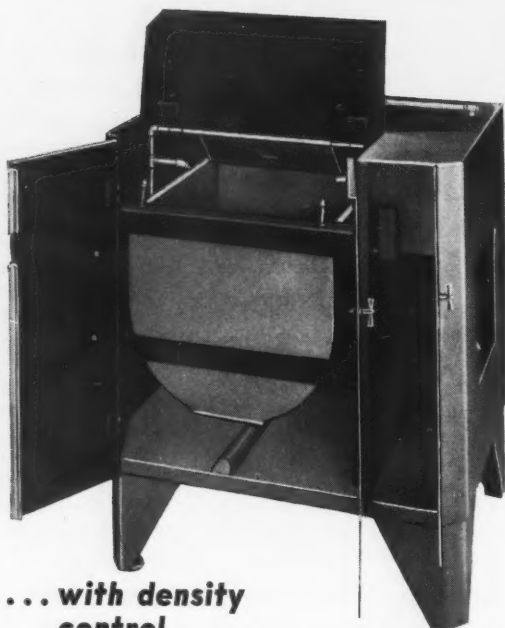
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- simple to install, all parts easy to get at
- low initial cost — economical to operate and maintain
- also available (as Model HE-20-A) with A.C. standby motor for dock-side or overnight refrigeration



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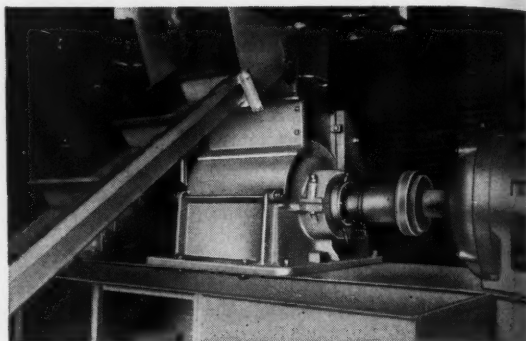
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## Low Vacuum in Meat Cans

[Continued from page 25]

available for vacuumizing the can and then closing it while maintaining vacuum.

**USUAL CAUSES FOR LOW VACUUM CANS:** These fall in the following categories:

1. **Overfilling**—This is probably the most common cause of low vacuum, particularly when mechanical vacuum is employed. It may be caused by an excessive weight of



SMALL RECTANGULAR cans are tested by pressing against the sides of the can. Any springiness in the sides indicates a poor vacuum. Any springiness indicates a poor vacuum.

product, or, more commonly, by the required weight occupying too large a volume. This latter condition is frequently brought about by the presence of air in a cold-filled product. It is imperative to vacuum mix luncheon meat and to use care to avoid air pockets.

2. **Poor Air Removal**—This may result from a low mechanical vacuum, in which case the remedy is obvious, or by interference with normal air removal. Air in the product may cause sufficient expansion of the meat in



SANITARY PEAR-SHAPED ham can is tested by feeling the bottoms. Vacuum pressure gauges are available for puncturing the top of the can and obtaining the actual reading of the vacuum within.

the vacuum chamber to close off the vent or the opening in the clinched cover. The clinch may be too tight.

3. **Low Closing Temperatures**—In the case of hot-filled or thermally-exhausted products, the temperature should be carefully controlled and there should be no delay between filling and closing.

4. **Incipient Spoilage**—At times low vacuum results from gas produced in the product by bacterial action. This gas may be occluded in the product and act in somewhat the same fashion as incorporated air. More commonly, a warm-filled product such as corned beef or ham chunks is held too long at temperatures favorable to bacterial growth (85° to 100°F.) before it reaches sterilizing level. If gas-forming organisms are present, the evolution of gas may be sufficient to dissipate the vacuum. Holding the meat in this temperature range should be avoided if possible. In any event, there should be no delay or long holding periods before processing.

## California Moving to Name New Beef Council

The California director of agriculture has announced that 16 meetings will be held in different parts of the state during the last week in September to receive nominations of persons to be appointed to the new California Beef Council. The California Beef Council, to consist of 19 members and 19 alternates, is established by the "Beef Council Law." The purpose of the Council is to promote the sale and consumption of beef.

The 19 members and their respective alternates are to be representative of producing groups and geographic areas. An alternate member will be appointed for each member. Each alternate member will be from the same industry group as the mem-

ber. Nomination meetings will be held in Paramount (Los Angeles county), San Diego, Riverside, Brawley, Bishop, Bakersfield, Fresno, Modesto, Sacramento, Chico, Susanville, McArthur (Shasta county), Eureka, Santa Rosa, Morgan Hill, and San Luis Obispo.

The beef promotion program is to be financed by a fee of 10c per head on cattle and calves, to be collected at the same time and in the same manner as brand inspection fees collected by the Bureau of Livestock Identification. The first version of the program was rejected by producers.

## New Zealand Meat Exports Show Considerable Increase

During the seven-month period October 1, 1956, to May 30, 1957, New Zealand's total meat exports were

53,600,000 lbs., up 16.6 per cent from the same period last year. More than 10 per cent of the exports were made to markets outside the United Kingdom. The most significant increases were in shipments to Japan, the United States, the West Indies, and West Germany.

The U.S. has been increasing its imports of meat from New Zealand. It imported 9,522,000 lbs. in the seven-month period—10 times the 924,000 lbs. it imported in the same period of 1956. The rise in imports has alarmed West Coast packers.

As a result of large demands for New Zealand meat in the U.K. and other countries, meat production has been increasing steadily. The good pasture season and the continuous expansion and improvement of pastures have contributed to the increase.



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## New Dried Beef Specialty Is Electronically-Smoked

Electronically-smoked sliced dried beef is being produced by Armour and Company, Chicago. Currently, supplies are available only in areas serviced by the company's Chicago



plant. However, distribution facilities are expected to be increased as rapidly as possible.

Marketed as Armour Star sliced smoked beef, the new product is made from trimmed, smoked beef ham insides, which are chopped, spiced, cured, cooked and thin-sliced

to produce a ready-to-eat meat with a distinctive flavor that is milder than regular sliced dried beef.

Said to be suitable for use in all dried beef recipes, the smoked product is packed in a 4-oz. transparent vacuum wrapper. A dozen packages come in a 3-lb. carton. Eight cartons comprise a case.

Price level for the sliced smoked beef, retailing in the 29c to 35c per package range, is under that of sliced long-cured dried beef.

The new product joins sliced breakfast beef and breakfast beef sausage as recent additions to the line of Armour beef specialties.

## Australia Meat Promotion

Aroused by the decline in the rate of meat consumption at home and the undependability of the British market, the Australian meat industry has opened negotiations to secure government sanction for domestic meat promotion. Under existing laws, the Australian Meat Board has permission only to publicize meat products on the foreign market. The Australian government has agreed that a change in the meat export control act is desirable to enable domestic publicity on meat products to be undertaken.

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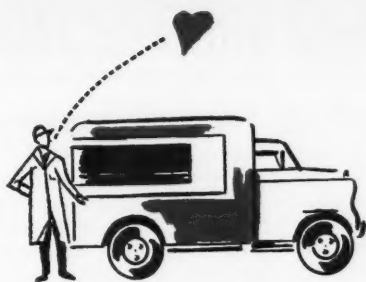
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**BATAVIA, ILLINOIS**

# ALL MEAT . . . output, exports, imports, stocks

## Meat Output Up for Third Week

Meat production rose for the third straight week as volume for the period at 381,000,000 lbs. showed about a 15,000,000-lb. increase over the previous week's 366,000,000 lbs. Output last week was also about 5,000,000 lbs. above the 376,000,000 lbs. produced in the same week of last year. Slaughter was up on all three classes of meat animals, with that of cattle the largest since January and about 13,000 head above a year ago. Hog slaughter rose by about 50,000 head to its largest volume since May and was about 21,000 head larger than a year ago. Estimated slaughter and meat production by classes appear below as follows:

Week Ended	BEEF		PORK (Excl. lard)		TOTAL MEAT PROD. Mil. lbs.
	Number M's	Production Mil. lbs.	Number M's	Production Mil. lbs.	
Aug. 31, 1957	405	212.6	1,075	136.1	381
Aug. 24, 1957	390	206.7	1,025	130.3	366
Sept. 1, 1956	392	203.4	1,054	138.0	376

Week Ended	VEAL		LAMB AND MUTTON		TOTAL MEAT PROD. Mil. lbs.
	Number M's	Production Mil. lbs.	Number M's	Production Mil. lbs.	
Aug. 31, 1957	155	20.6	258	11.4	381
Aug. 24, 1957	140	18.6	248	10.9	366
Sept. 1, 1956	164	22.2	275	12.0	376

1950-57 HIGH WEEK'S KILL: Cattle, 462,118; Hogs, 1,859,215; Calves, 200,555; Sheep and Lambs, 369,561.  
1950-57 LOW WEEK'S KILL: Cattle, 154,814; Hogs, 641,000; Calves, 55,241; Sheep and Lambs, 137,677.

### AVERAGE WEIGHT AND YIELD (LBS.)

Week Ended	CATTLE		HOGS	
	Live	Dressed	Live	Dressed
Aug. 31, 1957	955	525	224	127
Aug. 24, 1957	960	530	225	127
Sept. 1, 1956	953	519	229	131

Week Ended	CALVES		SHEEP AND LAMBS		LARD PROD. Per cwt.	Mil. lbs.
	Live	Dressed	Live	Dressed		
Aug. 31, 1957	240	133	93	44	—	40.4
Aug. 24, 1957	240	133	93	44	—	38.9
Sept. 1, 1956	243	135	93	44	13.7	33.1

## CHICAGO LARD STOCKS

Lard inventories in Chicago on August 31 totaled 33,328,880 lbs., according to the Chicago Board of Trade. This volume compared with 37,059,892 lbs. in storage on July 31 and 72,805,878 lbs. on August 31, 1956, a difference of 39,477,078 lbs.

Lard stocks by classes (in pounds) appear in the table below:

	Aug. 31 1957	July 31 1957	Aug. 31 1956
P.S. Lard (a) . . . . .	25,086,126	28,169,718	56,017,705
P.S. Lard (b) . . . . .	—	—	—
Dry Rendered Lard (a) . . . . .	6,310,074	6,430,074	14,832,044
Dry Rendered Lard (b) . . . . .	—	—	—
Other Lard . . . . .	1,982,680	2,460,100	1,956,129
TOTAL LARD . . . . .	33,328,880	37,059,892	72,805,878

(a) Made since Oct. 1, 1956.  
(b) Made previous to Oct. 1, 1956.

## Full-Time Meat Inspection Program Underway In Oregon

A new full-time meat inspection program is now operating in slaughter plants in Lane and Douglas counties of Oregon, the State Department of Agriculture has reported. Sausage

kitchens not connected with slaughter establishments will be entered as soon as possible.

This is the second area in which operations have been set up. Inspectors are at work in four plants in Douglas County and five in Lane County. Two additional plants are candidates for exemption under the complete custom kill rules and a third is not operating at this time.

## JULY KILL BY REGIONS

United States federally inspected slaughter by regions in July 1957, with totals compared, in 000's:

Region:	Cattle	Calves	Sheep & Hogs	Lambs
N. Atl. States . . . . .	135	93	425	215
S. Atl. States . . . . .	59	60	221	1
N.C. States—East . . . . .	350	160	1,075	132
N.C. States—N.W. . . . .	492	72	1,499	205
N.C. States—S.W. . . . .	153	30	374	96
S. Central States . . . . .	259	133	340	136
Mountain States . . . . .	102	5	80	147
Pacific States . . . . .	209	42	171	208
Totals, July 1957 . . . . .	1,759	596	4,135	1,200
Totals, June 1957 . . . . .	1,535	535	3,964	1,044
Totals, July 1956 . . . . .	1,728	610	4,199	1,168

Other animals slaughtered under Federal inspection, (number of head): July 1957—horses, 10,867; goats, 12,056; July 1956—horses, 13,474; goats, 8,369. Data furnished by Agricultural Research Service.

## MEAT EXPORTS-IMPORTS

Exports of most meat products from the United States in June were up from volume shipped out in the same month of last year. Imports varied, with those of beef up and pork down from volume last year.

Exports of fresh or frozen beef and veal at 6,545,301 lbs. were up from 4,241,083 lbs. last year, but those of pork hams and shoulders and bacon fell to 1,664,062 lbs. from 1,952,611 lbs. a year earlier. The outward movement of lard rose to 48,625,125 lbs. from June 1956 exports of 44,762,498 lbs. Exports of inedible tallow at 112,536,353 lbs. compared with 105,944,007 lbs. in June 1956.

On the import side, inshipments of canned beef at 6,185,200 lbs. were up slightly from 6,063,134 lbs. a year earlier. Imports of canned and cooked hams and shoulders fell to 7,725,769 lbs. from 8,231,433 lbs. last year. The USDA report on exports and imports of meat products is as follows:

Commodity	June 1957	June 1956
EXPORTS (Domestic)— Pounds		
Beef and veal— Fresh or frozen (except canned) . . . . .	6,545,301	4,241,083
Pickled or cured (except canned) . . . . .	1,705,583	1,678,088
Pork— Fresh or frozen (except canned) . . . . .	539,584	1,952,611
Hams and shoulders, cured or cooked . . . . .	1,480,307	183,775
Bacon . . . . .	183,775	1,859,994
Other pork, pickled, salted or otherwise cured . . . . .	1,859,994	2,969,353
Sausage, bologna & frankfurters (except canned) . . . . .	320,499	1
Other meats, except canned . . . . .	7,714,730	7,514,186
Canned meats— Beef and veal . . . . .	200,174	109,519
Sausage, bologna and frankfurters . . . . .	404,491	125,094
Hams and shoulders . . . . .	50,187	767,907
Other pork, canned . . . . .	8,244,854	209,159
Other meats and meat products, canned . . . . .	209,159	141,181
Lamb and mutton (except canned) . . . . .	141,181	48,625,125
Lard (includes rendered pork fat) . . . . .	48,625,125	244,762,498
Tallow, edible . . . . .	289,236	1,854,239
Tallow, inedible . . . . .	112,536,353	105,944,007
Inedible animal oils, n.e.c. . . . .	97,263	11,772,086
Inedible animal greases and fats, n.e.c. . . . .	5,594,634	—
IMPORTS— Beef, fresh or frozen . . . . .	3,937,696	1,387,156
Veal, fresh or frozen . . . . .	202,424	—
Beef and veal, pickled or cured . . . . .	717,268	1,168,119
Canned beef (includes corned beef) . . . . .	6,185,200	6,063,134
Pork, fresh or chilled or frozen . . . . .	1,847,054	3,172,567
Hams, shoulders, bacon and other pork <sup>2</sup> . . . . .	119,750	410,773
Canned cooked hams and shoulders . . . . .	7,725,769	8,231,433
Other pork, prepared or preserved <sup>4</sup> . . . . .	1,054,948	1,278,585
Meats, fresh, chilled, frozen, n.e.s. . . . .	30,030	—
Meats, canned, prep. or pres., n.e.s. . . . .	697,018	256,190
Lamb, mutton and goat meat . . . . .	120,467	50,641
Tallow, inedible . . . . .	123,140	—
Tallow, edible . . . . .	593,591	—

<sup>1</sup>Not reported separately. <sup>2</sup>Includes shortings (chief weight animal fat). <sup>3</sup>Not cooked, boned or canned or made into sausage. <sup>4</sup>Includes pork sausage. <sup>5</sup>Includes mutton tallow.

# PROCESSED MEATS . . . SUPPLIES

## World Meat Trade Sets Postwar Record In 1956; U.S. Imports Off, Exports Up

WORLD trade in meat during 1956 rose above the high year of 1955 to establish a new record for

the postwar period. The continuing economic development in western Europe, the most important market

for meat, caused demand to grow during the year. The considerable expansion of trade shown in 1956 is expected to continue throughout 1957.

Of the major southern hemisphere exporting areas, Argentina has shown the greatest increase. Revaluation of the peso, and new domestic agricultural policies have encouraged exports and brought them up to prewar levels.

Although the trade to other markets is growing, Argentina's most important customer remains the United Kingdom. Noteworthy, however, is the rapidly growing frozen beef trade with Western Germany. Uruguay's exports rose sharply during 1956 although they remain at about one-half of prewar.

Although New Zealand's exports rose during 1956, Australia's dropped below 1955 levels. Total exports for Oceania for 1956 were below 1955 levels.

In Europe, imports generally rose over 1955. An important development was the rapid increase in west German imports. France was short of beef during 1956 and imported from the U. K., Ireland and Denmark. High subsidies on meat production caused a large percentage of the U. K.'s beef to be produced domestically. Thus, although total consumption has risen sharply, imports have increased only moderately.

In North America, the United States increased exports sharply during 1956, due to large domestic production and sales abroad for local currencies under Public Law 480.

### INTERNATIONAL MEAT TRADE, SELECTED COUNTRIES, AVERAGES 1946-50 AND ANNUAL 1955-56

Continent and Country	Averages 1946-50		1955 <sup>2</sup>		1956 <sup>2</sup>	
	Exports 1,000 lbs.	Imports 1,000 lbs.	Exports 1,000 lbs.	Imports 1,000 lbs.	Exports 1,000 lbs.	Imports 1,000 lbs.
<b>NORTH AMERICA:</b>						
Canada <sup>3</sup>	370,750	16,425	134,483	56,834	92,294	41,656
Mexico	58,710	840	30,553	1,470	23,910	1,641
United States	409,300	218,600	137,441	403,380	184,698	360,477
Others	6,815	24,490	2,110	34,232	746	40,917
Total	845,100	260,400	304,600	495,900	301,600	444,600
<b>EUROPE:</b>						
Belgium	25,250	190,260	32,311	32,469	38,937	58,639
Denmark <sup>4</sup>	355,530	690	871,543	2,414	769,831	63
France	42,700	111,945	195,033	79,871	104,337	68,282
Germany, West <sup>5</sup>	1,385	141,600	41,637	132,954	30,364	327,108
Ireland	53,320	...	144,855	...	117,901	...
Italy	7,260	55,865	11,551	116,689	15,085	150,909
Netherlands	29,355	59,370	338,598	42,487	340,988	67,415
United Kingdom <sup>6</sup>	2,025	3,033,475	18,064	3,371,181	31,458	3,455,823
Yugoslavia	7,500	1,200	40,638	...	65,268	...
Others	53,040	20,455	13,545	13,248	...	11,738
Total W. Europe <sup>7</sup>	533,100	3,765,100	1,731,100	3,878,300	1,546,600	4,319,600
Total E. Europe <sup>8</sup>	41,600	141,900	197,900	57,300	200,600	27,800
U.S.S.R. <sup>9</sup>	...	67,100	...	111,205	...	32,032
ASIA: Philippines	...	16,665	...	29,591	...	...
<b>SOUTH AMERICA:</b>						
Argentina	1,308,900	...	1,065,471	...	1,402,549	...
Brazil	134,735	2,240	21,258	652	32,814	106
Uruguay	325,830	...	59,180	...	140,015	...
Venezuela	90	17,685	1,189,500	13,014	...	...
Others	8,335	170,670	36,890	100,273	29,373	189,666
Total South America	1,732,600	40,400	1,211,900	26,900	1,587,400	24,800
<b>AFRICA:</b>						
Nyasaland & Rhodesia	11,180	1,150	15,354	18,385	15,050	18,466
Madagascar	35,375	75	5,890	...	3,214	...
U. of S. Africa	9,400	21,880	22,213	7,522	26,719	7,356
Total Africa	56,030	23,100	43,500	25,906	45,000	25,800
<b>OCEANIA:</b>						
Australia	491,315	...	666,675	...	553,338	...
New Zealand	782,190	...	884,480	...	935,828	...
Total Oceania	1,273,500	...	1,551,200	...	1,489,200	...
TOTAL WORLD	4,479,900	4,314,600	5,017,800	4,625,100	5,170,400	4,904,200

<sup>1</sup>All meats converted to carcass weight equivalent—includes beef and veal, pork, mutton and lamb, goat and horse meat; excludes live animals, edible variety meat, lard, rabbit and poultry meat. <sup>2</sup>Preliminary. <sup>3</sup>Includes Newfoundland beginning April 1, 1949. <sup>4</sup>Not available. <sup>5</sup>Partially estimated. <sup>6</sup>Includes carcass meat equivalent of live cattle exports prior to 1953. <sup>7</sup>Western Germany, beginning Oct. 1, 1949. <sup>8</sup>Imports includes edible variety meat. <sup>9</sup>Trade with the free world only, 1946-50 and 1954 through 1956 estimated—imports based on receiving countries reporting by origin except U.S.S.R. in 1946-50—exports based on supplying countries reporting by destination.

### DOMESTIC SAUSAGE

(lcl prices, lb.)

Pork sausage, bulk	...	@ 54½
1-lb. roll	...	@ 54½
Pork casings, sheep casing	...	@ 70
1-lb. pkge.	...	@ 70
Frankfurts, sheep casing	...	@ 65
1-lb. pkge.	...	@ 65
Frankfurts, skinless	...	@ 51
1-lb. pkge.	...	@ 51
Bologna (ring)	...	@ 51
Bologna, artificial cas.	...	@ 42½
Smoked liver, hog bungs	...	@ 57½
Smoked liver, art. cas.	...	@ 45
Polish sausage, smoked	...	@ 67
New Eng. lunch spec.	...	@ 70
Olive loaf	...	@ 51½
Blood and tongue	...	@ 58
Pepper loaf	...	@ 68
Pickle & Pimiento loaf	...	@ 46½

### SEEDS AND HERBS

(lcl prices, lb.)

	Whole	Ground
Caraway seed	20	25
Cominos seed	36	41
Mustard seed	...	...
fancy	23	...
yellow Amer.	17	...
Bologna	44	...
Coriander	...	...
Morocco, No. 1	21	25
Marjoram, French	69	74
Sare, Palmitian, No. 1	56	64

### DRY SAUSAGE

(lcl prices)

Cervelat, ch. hog bungs	96 @ 98
Thuringer	55 @ 57
Farmer	74 @ 76
Holsteiner	84 @ 86
B. C. Salami	90 @ 92
Salami, Genoa style	98 @ 1.00
Cooked salami	51 @ 53
Pepperoni	82 @ 85
Sicilian	78 @ 80
Goteborg	82 @ 84
Mortadella	59 @ 61

### SPICES

(Basis, Chicago, original barrels, bags, bales)

	Whole	Ground
Allspice, prime	78	85
Resifit	...	...
Chili, pepper	...	45
Chili, powder	...	52
Cloves, Zanzibar	68	79
Ginger, Jam., unbl.	95	1.04
Mace, fancy Banda	3.50	4.10
West Indies	...	3.75
East Indies	...	3.60
Mustard flour, fancy	...	37
No. 1	...	33
West India Nutmeg	...	2.70
Paprika, Amer. No. 1	...	48
Paprika, Spanish	...	48
Cayenne pepper	...	62
Pepper:	...	...
Red, No. 1	...	57
White	49	53
Black	42	45

### SAUSAGE CASINGS

(lcl prices quoted to manufacturers of sausage)

<b>Beef rounds:</b> (Per set)	
Clear, 29/35 mm.	1.06 @ 1.35
Clear, 35/38 mm.	1.00 @ 1.15
Clear, 35/40 mm.	85 @ 1.10
Clear, 38/40 mm.	95 @ 1.35
Clear, 40/44 mm.	1.30 @ 1.65
Clear, 44 mm./up	1.95 @ 2.50
Not clear, 40 mm./down	65 @ 70
Not clear, 40 mm./up	75 @ 85
<b>Beef weasands:</b> (Each)	
No. 1, 24 in./up	12 @ 16
No. 1, 22 in./up	9 @ 14
<b>Beef middles:</b> (per set)	
Ex. wide, 2½ in./up	3.40 @ 3.55
Spec. wide, 2½ in./up	2.55 @ 2.70
Spec. med., 1½ in./up	1.50 @ 1.60
Narrow, 1½ in./dn.	1.00
<b>Beef bung caps:</b> (Each)	
Clear, 5 in./up	34 @ 40
Clear, 4½ in./up	29 @ 32
Clear, 4¼ in.	19 @ 21
Clear, 3¾ in.	15 @ 16
Not clear, 4½ in./up	18 @ 21
<b>Beef bladders, salted:</b> (Each)	
7¼ inch/up, inflated	13
6¼ in. inch, inflated	13
5¼ in. inch, inflated	12 @ 13
<b>Pork casings:</b> (Per bank)	
29 mm./down	4.50 @ 4.75
29/35 mm.	4.30 @ 4.65
32/35 mm.	3.00 @ 3.30
35/38 mm.	2.35 @ 2.75
38/44 mm.	2.15 @ 2.45

### Hor bungs:

Sow, 34 in. cut	57 @ 62
Export, 34 inch cut	48 @ 51
Large prime, 34 in.	35 @ 39
Med. prime, 34 in.	25 @ 27
Small prime	16 @ 22
Middles, cap off	55 @ 60

### Sheep casings:

(Per bank)	
26/28 mm.	6.25 @ 6.50
24/26 mm.	6.05 @ 6.30
22/24 mm.	4.80 @ 5.25
20/22 mm.	4.10 @ 4.45
18/20 mm.	2.95 @ 3.25
16/18 mm.	1.75 @ 2.30

### CURING MATERIALS

Nitrite of soda, in 400-lb. cwt.	...
bbbl., del. or f.o.b. Chgo.	\$11.35
Pure rfd. gran, nitro of soda	5.65
Pure rfd. powdered nitrate of soda	8.65
Salt, paper sacked, f.o.b. Chgo., gran, carlots, ton.	30.00
Rock salt, ton in 100-lb. bags, f.o.b. whse. Chgo.	28.00
<b>Sugar—</b>	
Refined standard cane	6.10
gran, basis (Chgo.)	8.70
Packers, curing sugar, 100 lb. bags, f.o.b. Reserve, La. less 2%	8.55
Dextrose (less 10c):	...
Celose, regular	7.67
Ex-warehouse, Chicago	7.77

# BEEF-VEAL-LAMB... Chicago and outside

## CHICAGO

September 3, 1957

### WHOLESALE FRESH MEATS CARCASS BEEF

Steers, gen. range: (carlots, lb.)	
Prime, 700/800	42 1/2
Choice, 500/600	41 1/2
Choice, 600/700	41 1/2
Choice, 700/800	42
Good, 500/600	37 1/2
Good, 600/700	37 1/2
Bull	30
Commercial cow	29 1/2
Canner-cutter cow	26 1/2

### PRIMAL BEEF CUTS

Prime:	
Rounds, all wts.	49
Trimmed loins	50/70 lbs. (cl) 85 @ 95
Square chucks	70/90 lbs. 35n
Arm chucks, 80/110	33 1/2 @ 34 1/2
Ribs, 25/35 (cl)	58 @ 60
Briskets (cl)	20 1/2
Navel, No. 1	19 1/2 @ 19 1/2
Flanks, rough No. 1	20 1/2
Choice:	
Hindqtrs., 5/800	51
Foreqtrs., 5/800	52 1/2
Rounds, all wts.	48
Td. loins, 50/70 (cl)	73 @ 79
Sq. chucks, 70/90	35n
Arm chucks, 80/110	33 1/2 @ 34 1/2
Briskets (cl)	20 1/2
Ribs, 25/35 (cl)	53 @ 55
Navel, No. 1	19 1/2 @ 19 1/2
Flanks, rough No. 1	20 1/2
Good (all wts.):	
Rounds	47 @ 48
Sq. cut chucks	34 @ 35
Briskets	28 @ 29 1/2
Ribs	47 @ 50
Loins	65 @ 68

### COW & BULL TENDERLOINS

Fresh J/L	C-C grade	Froz. C/L
60@63	Cow, 3/dn.	58
75@78	Cow, 3/4	73@75
83@85	Cow, 4/5	78@82
95@1.00	Cow, 5/up	85@90
95@1.00	Bull, 5/up	85@90

### BEEF HAM SETS

Inside, 12/up	46
Outside, 8/up	42
Knuckles, 7 1/2/up	46

### CARCASS MUTTON

Choice, 70/down	17 @ 18
Good, 70/down	16 @ 17

n—nominal, b—bid, a—asked.

## PACIFIC COAST WHOLESALE MEAT PRICES

	Los Angeles	San Francisco	No. Portland
FRESH BEEF (Carcass):	Sept. 3	Sept. 3	Sept. 3
STEER:			
Choice:			
500-600 lbs.	\$41.00@43.00	\$42.00@43.00	\$40.50@42.00
600-700 lbs.	39.50@41.00	40.00@42.00	40.00@41.50
Good:			
500-600 lbs.	38.00@39.50	38.00@39.00	39.00@40.00
600-700 lbs.	37.00@38.50	37.00@38.00	38.00@39.50
Standard:			
350-600 lbs.	35.00@37.50	34.00@37.00	34.00@38.00
COW:			
Standard, all wts.	None quoted	30.00@32.00	None quoted
Commercial, all wts.	30.00@31.00	28.00@30.00	29.00@34.00
Utility, all wts.	29.00@30.00	28.00@29.00	28.00@33.00
Canner-cutter	None quoted	26.00@28.00	27.00@30.00
Bull, util. & Com'l.	31.00@34.00	30.00@34.00	None quoted
FRESH CALF:	(Skin-off)	(Skin-off)	(Skin-off)
Choice:			
200 lbs. down	41.00@45.00	43.00@45.00	39.00@42.00
Good:			
200 lbs. down	39.00@41.00	39.00@41.00	36.00@40.00
LAMB (Carcass):			
Prime:			
45-55 lbs.	43.00@45.00	41.00@44.00	41.00@44.00
55-65 lbs.	40.00@42.00	41.00@43.00	39.00@42.00
Choice:			
45-55 lbs.	43.00@45.00	40.00@43.00	41.00@44.00
55-65 lbs.	40.00@42.00	40.00@42.00	39.00@42.00
Good, all wts.	38.00@42.00	36.00@40.00	37.00@40.00
MUTTON (Ewe):			
Choice, 70 lbs./down	20.00@23.00	None quoted	16.50@18.50
Good, 70 lbs./down	20.00@23.00	17.00@19.00	16.50@18.50

### BEEF PRODUCTS

(Frozen, carlots, lb.)	
Tongues, No. 1, 100's	24n
Tongues, No. 2, 100's	19 1/2n
Hearts, regular, 100's	23b
Livers, regular, 35/50's	17
Livers, selected, 35/50's	24
Lips, scalded, 100's	15 1/2
Lips, unsalted, 100's	13
Tripe, scalded, 100's	8 1/2
Tripe, cooked, 100's	8 1/2
Melts, 100's	7
Lungs, 100's	5
Udders, 100's	5

### FANCY MEATS

(cl prices)	
Beef tongues, corned	32
Veal breads, under 12 oz.	72 1/2
12 oz. up	91
Calf tongues, 1-lb./down	18
Oxtails, fresh, select	15

### BEEF SAUS. MATERIALS FRESH

Canner-cutter cow	
meat, barrels	37 1/2
Bull meat, boneless, barrels	40 1/2
Beef trim., 75/85%	30 1/2 @ 31
Beef trim., 85/95%	35
Boneless chucks, barrels	38 1/2
Beef cheek meat, trimmed, barrels	28 1/2
Shank meat, bbls.	39
Beef head meat, bbls.	23n
Veal trim., boneless, barrels	36

### VEAL—SKIN OFF

(cl carcass prices, cwt.)	
Prime, 90/120	\$41.00@42.00
Prime, 120/150	41.00@42.00
Choice, 90/120	38.00@39.00
Choice, 120/150	38.00@39.00
Good, 90/150	35.00@36.00
Stand., 90/190	31.00@32.00
Utility, 90/190	29.00@30.00
Cull, 60/125	27.00@28.00

### CARCASS LAMB

(cl prices, lb.)	
Prime, 30/45	50 @ 52
Prime, 45/55	50 @ 51
Prime, 55/65	None qtd.
Choice, 35/45	50 @ 51
Choice, 45/55	50 @ 51
Choice, 55/65	48 @ 49
Good, all wts.	45 @ 46

## NEW YORK

September 3, 1957

### WHOLESALE FRESH MEATS BEEF CUTS

(l.c.l. prices)	
Steer:	
Prime, carc., 6/700	\$45.50@46.50
Prime, carc., 7/800	44.50@45.00
Choice, carc., 6/700	44.50@45.00
Choice, carc., 7/800	43.50@44.00
Good, carc., 6/700	41.50@42.00
Good, carc., 7/800	41.00@41.50
Hinds, pr., 6/700	56.00@57.50
Hinds, pr., 7/800	55.00@56.50
Hinds, ch., 6/700	53.00@55.00
Hinds, ch., 7/800	52.00@55.00
Hinds, gd., 6/700	51.00@52.00
Hinds, gd., 7/800	50.00@52.00

### BEEF CUTS

(l.c.l. prices, lb.)	
Prime steer:	
Hindqtrs., 600/700	57 @ 61
Hindqtrs., 700/800	56 @ 59
Hindqtrs., 800/900	56 @ 57
Rounds, flank off	49 @ 52
Rounds, diamond bone, flank off	50 @ 53
Short loins, untrim.	75 @ 88
Short loins, trim.	97 @ 1.10
Flanks	21 @ 21 1/2
Ribs, (7 bone cut)	60 @ 61
Arm chucks	37 @ 38
Briskets	29 @ 32
Plates	24 @ 27
Choice steer:	
Hindqtrs., 600/700	54 @ 57
Hindqtrs., 700/800	53 @ 56
Hindqtrs., 800/900	52 @ 53
Rounds, flank off	48 @ 53
Rounds, diamond bone, flank off	49 @ 52
Short loins, untrim.	68 @ 75
Short loins, trim.	88 @ 96
Flanks	21 @ 21 1/2
Ribs (7 bone cut)	56 @ 59
Arm chucks	35 @ 37
Briskets	28 @ 32
Plates	20 1/2 @ 21 1/2

### FANCY MEATS

(l.c.l. prices)	
Veal breads, 6/12 oz.	1b.
12 oz. up	1.04
Beef livers, selected	28
Beef kidneys	16
Oxtails, 1/4 lb., frozen	11

### LAMB

(l.c.l. carcass prices, cwt.)	
City	
Prime, 30/40	\$51.00@55.00
Prime, 40/45	52.00@56.00
Prime, 45/55	51.00@54.00
Prime, 55/65	51.00@53.00
Choice, 30/40	50.00@54.00
Choice, 40/45	52.00@55.00
Choice, 45/55	51.00@55.00
Choice, 55/65	50.00@51.00
Good, 30/40	48.00@49.00
Good, 40/45	49.00@51.00
Good, 45/55	48.00@51.00
Western	
Prime, 45/dn.	50.00@52.00
Prime, 45/55	50.00@53.00
Prime, 55/65	49.00@50.00
Choice, 45/dn.	49.00@52.00
Choice, 45/55	48.50@52.00
Choice, 55/65	48.50@49.50
Good, 45/dn.	46.00@47.00
Good, 45/55	47.00@49.00
VEAL—SKIN OFF	
(l.c.l. carcass prices)	
Western	
Prime, 90/120	\$44.00@47.00
Choice, 90/120	39.00@43.00
Good, 50/90	35.00@37.00
Good, 90/120	36.00@37.00
Stand., 50/90	30.00@32.00
Stand., 90/120	30.00@32.00
Calif., 200/dn., ch.	32.00@33.00
Calif., 200/dn., gd.	30.00@32.00
Calif., 200/dn., std.	28.00@30.00

## NEW YORK RECEIPTS

Receipts reported by the USDA Marketing Service, week ended Aug. 31, 1957, with comparisons:

STEER AND HEIFER: Carcasses	
Week ended Aug. 31	10,259
Week previous	7,529
COW:	
Week ended Aug. 31	1,020
Week previous	717
BULL:	
Week ended Aug. 31	460
Week previous	426
VEAL:	
Week ended Aug. 31	10,660
Week previous	8,826
LAMB:	
Week ended Aug. 31	31,186
Week previous	24,890
MUTTON:	
Week ended Aug. 31	490
Week previous	499
HOG AND PIG:	
Week ended Aug. 31	10,314
Week previous	9,683
PORK CUTS: Lbs.	
Week ended Aug. 31	742,618
Week previous	561,473
BEEF CUTS:	
Week ended Aug. 31	306,509
Week previous	355,862
VEAL AND CALF CUTS:	
Week ended Aug. 31	3,041
Week previous	3,042
LAMB AND MUTTON:	
Week ended Aug. 31	7,367
Week previous	7,367
BEEF CURED:	
Week ended Aug. 31	58,543
Week previous	12,725
PORK CURED AND SMOKED:	
Week ended Aug. 31	204,758
Week previous	278,237

### COUNTRY DRESSED MEAT

VEAL: Carcasses	
Week ended Aug. 31	6,223
Week previous	5,637
HOGS:	
Week ended Aug. 31	4
Week previous	4
LAMB AND MUTTON:	
Week ended Aug. 31	68
Week previous	10

## LOCAL SLAUGHTER

CATTLE: Head	
Week ended Aug. 31	14,660
Week previous	14,170
CALVES:	
Week ended Aug. 31	15,200
Week previous	14,996
HOGS:	
Week ended Aug. 31	54,791
Week previous	52,203
SHEEP:	
Week ended Aug. 31	41,559
Week previous	41,283

## PHILA. FRESH MEATS

September 3, 1957

### WESTERN DRESSED

STEER CARCASSES: (Cwt.)	
Choice, 500/800	\$43.50@45.75
Choice, 800/900	43.00@44.00
Good, 500/800	39.25@42.50
Hinds, Choice	54.00@56.00
Hinds, Good	49.00@52.00
Rounds, Choice	52.00@54.00
Rounds, Good	47.00@49.00
COW CARCASSES:	
Com'l. all wts.	32.25@35.25
Utility, all wts.	30.25@32.25
VEAL (SKIN OFF):	
Choice, 90/120	41.00@44.00
Choice, 120/150	41.00@44.00
Good, 50/90	36.00@38.00
Good, 90/120	37.00@39.00
Good, 120/150	38.00@40.00
LAMB:	
Ch. & pr., 30/45	50.00@53.00
Ch. & pr., 45/55	49.00@52.00
Good, 45/55	47.00@49.00
LOCALLY DRESSED	
STEER BEEF (lb.): Choice Good	
Carc., 5/700 44 1/2 @ 45 1/2	40 @ 41
Carc., 7/800 40 @ 45 39 1/2 @ 40 1/2	
Hinds, 5/700	54 @ 55 48 @ 52
Hinds, 7/800	53 @ 54 47 @ 51
Rounds, no flank	51 @ 53 48 @ 50
Hip rd. plus flank	49 @ 52 47 @ 49
Full loins, untrim.	54 @ 58 50 @ 53
Short loin, untrim.	64 @ 68 55 @ 60
Ribs (7 bone)	54 @ 57 48 @ 52
Arm chucks	35 @ 37 32 @ 34
Briskets	30 @ 32 30 @ 32
Short plates	20 @ 22 20 @ 22

# PORK AND LARD... Chicago and outside

## CHICAGO PROVISION MARKETS From the National Provisioner Daily Market Service

### CASH PRICES

(Carlot basis, Chicago price zone, Sept. 4, 1957)

SKINNED HAMS		BELLIES	
Fresh or F.F.A.	Frozen	Fresh or F.F.A.	Frozen
42 10/12 41 1/2	41 1/2	41a 6/8 41	41a
42 12/14 42	42	41 8/10 41	41 1/2
42 14/16 42 1/2	42 1/2	41 10/12 41 1/2	41 1/2
42 16/18 46	46	42 12/14 42 1/2	42 1/2
46 18/20 46	46	42 14/16 42 1/2	42 1/2
40 20/22 40	40	42 16/18 42 1/2	42 1/2
39 22/24 39 1/2	39 1/2	41 18/20 41	41
38 24/26 38 1/2	38 1/2	Gr. Arm. D.S. Clear	
38 25/30 38	38	31n 18/20 32 1/2	32 1/2
37 25/up, 2's in. 37 1/2	37 1/2	31n 20/25 32 1/2	32 1/2
		31n 25/30 30 1/2	30 1/2
		28 30/35 30 1/2	30 1/2
		27b 35/40 29	29
		24 40/50 28 1/2	28 1/2

PICNICS		FRESH PORK CUTS	
Fresh or F.F.A.	Frozen	Job Lot	Car Lot
27 4/6 27	27	51 53 50 1/2	50 1/2
27 8/10 27	27	50 52 50 1/2	50 1/2
26 10/12 25 1/2	25 1/2	46 10/12 45b	45b
26 12/14 25 1/2	25 1/2	43 10/12 42 1/2	42 1/2
26 8/up, 2's in. 25	25	40 42 38b	38b
		35 1/2 36 Butts, 8/12 34 1/2	34 1/2
		35 1/2 36 Butts, 5/up 34 1/2	34 1/2
		48 50 44	44
		34 35 Ribs, 3/5 33	33
		26 35 Ribs, 5/up 26	26

FAT BACKS		OTHER CELLAR CUTS	
Fresh or Frozen	Cured	Fresh or Frozen	Cured
10 8/8 11 1/2	11 1/2	26 10/12 26	26
10 8/10 11 1/2	11 1/2	21 10/12 21	21
12 10/12 13 1/2	13 1/2	21 10/12 21	21
12 12/14 15 1/2	15 1/2	21 10/12 21	21
14 14/16 15 1/2	15 1/2		
15 16/18 16 1/2	16 1/2		
15 18/20 16 1/2	16 1/2		
15 20/22 16 1/2	16 1/2		

### LARD FUTURES PRICES

NOTE: add 1/4c to all price quotations ending in 2 or 7.

FRIDAY, AUG. 30, 1957

	Open	High	Low	Close
Sept. 12.60	12.65	12.47	12.55	
Oct. 12.85	12.90	12.75	12.82a	
Nov. 12.70	12.85	12.70	12.80	
Dec. 13.37	13.40	13.25	13.32b	
Jan. 13.40	13.40	13.30	13.30b	

Sales: 10,040,000 lbs.  
Open interest at close Thurs., Aug. 29: Sept. 427, Oct. 422, Nov. 183, Dec. 321, and Jan. 85 lots.

MONDAY, SEPT. 2, 1957

Labor Day holiday

Board of Trade closed

No trading in lard futures

TUESDAY, SEPT. 3, 1957

	Sept. 12.42	12.42	12.30	12.37
Oct. 12.72	12.72	12.60	12.65	
Nov. 12.67	12.67	12.57	12.67	
Dec. 13.10	13.30	13.10	13.30a	
Jan. 13.15	13.25	13.15	13.25b	

Sales: 9,120,000 lbs.  
Open interest at close Fri., Aug. 30: Sept. 370, Oct. 437, Nov. 188, Dec. 311, and Jan. 85 lots.

WEDNESDAY, SEPT. 4, 1957

	Sept. 12.40	12.70	12.40	12.70a
Oct. 12.67	12.90	12.67	12.90	
Nov. 12.72	13.00	12.72	13.00	
Dec. 13.30	13.50	13.30	13.50a	
Jan. 13.40	13.40	13.40	13.40b	

Sales: 6,680,000 lbs.  
Open interest at close Tues. Sept. 3: Sept. 258, Oct. 447, Nov. 184, Dec. 308, and Jan. 77 lots.

THURSDAY, SEPT. 5, 1957

	Sept. 12.65	12.85	12.65	12.75b
Oct. 12.92	13.07	12.92	13.02b	
Nov. 13.10	13.10	12.97	13.05	
Dec. 13.50	13.55	13.40	13.50	
Jan. 13.40	13.47	13.40	13.42	

Sales: 5,000,000 lbs.  
Open interest at close Wed. Sept. 4: Sept. 212, Oct. 445, Nov. 168, Dec. 321, and Jan. 77 lots.

### CHGO. FRESH PORK AND PORK PRODUCTS

September 3, 1957

	(lcl lb.)
Hams, skinned, 10/12...	43
Hams, skinned, 12/14...	43 1/2
Hams, skinned, 14/16...	44
Picnics, 4/6 lbs...	27 1/2
Picnics, 6/8 lbs...	27 1/2
Pork loins, boneless...	62
Shoulders, 16/dm, loose...	34
Pork livers...	15 @16
Tenderloins, fresh, 10's...	13 @16
Neck bones, bbls...	13 @14
Ears, 30's...	11
Feet, 3's bbls...	7 @ 8

### CHGO. PORK SAUSAGE MATERIALS—FRESH

(To sausage manufacturers in job lots only)

Pork trim, 40% lean, barrels	31
Pork trim, 50% lean, barrels	35 @36
Pork trim, 60% lean, barrels	38
Pork trimmings, 95% lean, barrels	45
Pork head meat	32
Pork cheek meat trim, barrels	36

### PACKERS' WHOLESALE LARD PRICES

Refined lard, tierces, f.o.b. Chicago	\$16.50
Refined lard, 50-lb. fiber cubes, f.o.b. Chicago	16.00
Kettle rendered, 50-lb. tins, f.o.b. Chicago	17.50
Leaf, kettle rendered, tierces, f.o.b. Chicago	17.50
Lard flakes, f.o.b. Chicago	18.25
Neutral tierces, f.o.b. Chicago	18.00
Standard shortening, N. & S. (del.)	21.75
Hydro, shortening, N. & S.	22.25

### WEEK'S LARD PRICES

P.S. or Dry	Dry	Ref. in
Rend. Cash	Loose	50-lb. tins
Tierces (Open)	(Open)	(Open)
(Bd. Trade)	(Mkt.)	(Mkt.)
Aug. 30, 12.55a	12.75	15.00n
Sept. 2, 12.37 1/2	13.00n	15.25n
Sept. 4, 12.70n	13.00n	15.25n
Sept. 5, 12.75n	13.00n	15.25n

n—nominal, b—bid, a—asked.

## HOG VALUES IMPROVE UNEVENLY THIS WEEK

(Chicago costs, credits and realizations for Monday and Tuesday)

Live hog costs held just about steady with those of last week, while shifts in pork prices tended to favor packers. Cut-out values on the two lighter classes of porkers were little improved over last week, while those on the heavier weights rose more.

	—180-220 lbs.—	—220-240 lbs.—	—240-270 lbs.—
	Value per cwt.	Value per cwt.	Value per cwt.
Lean cuts	\$12.98	\$18.80	\$12.57
Fat cuts, lard	6.98	10.08	7.16
Ribs, trimmings, etc.	2.59	3.73	2.92
Cost of hogs	\$20.75	\$21.44	\$21.37
Condemnation loss	1.0	1.0	1.0
Handling, overhead	2.00	1.75	1.55
TOTAL COST	22.85	33.11	23.29
TOTAL VALUE	22.54	32.62	22.05
Cutting margin	\$.31	\$.49	\$.12
Margin last week	.39	.32	1.32

## PACIFIC COAST WHOLESALE PORK PRICES

	Los Angeles Sept. 3	San Francisco Sept. 3	No. Portland Sept. 3
FRESH PORK (Carcass): (Packer style)			
80-120 lbs., U.S. No. 1-3.	None quoted	\$36.00@39.00	None quoted
120-170 lbs., U.S. No. 1-3.	\$36.50@39.00	35.00@38.00	\$33.00@35.00
FRESH PORK CUTS, No. 1:			
LOINS:			
8-10 lbs.	54.00@58.00	56.00@60.00	53.00@56.00
10-12 lbs.	54.00@58.00	56.00@60.00	53.00@56.00
12-16 lbs.	54.00@58.00	54.00@58.00	54.00@56.00
PICNICS: (Smoked)			
4-8 lbs.	35.00@41.00	34.00@38.00	37.00@41.00
HAMS:			
12-16 lbs.	54.00@60.00	58.00@62.00	54.00@59.00
16-18 lbs.	53.00@58.00	58.00@60.00	54.00@59.00
BACON "Dry" Cure, No. 1:			
6-8 lbs.	61.00@70.00	68.00@72.00	62.00@66.00
8-10 lbs.	61.00@65.00	66.00@70.00	60.00@64.00
10-12 lbs.	60.00@63.00	64.00@68.00	58.00@61.00
LARD, Refined:			
1-lb. cartons	18.50@21.50	22.00@24.00	19.00@22.00
50-lb. cartons & cans	16.75@21.00	20.00@22.00	None quoted
Tierces	15.75@20.50	20.00@22.00	17.00@21.00

## N. Y. FRESH PORK CUTS

September 3, 1957

	City Box lots
Pork loins, 8/12	\$55.00@58.00
Pork loins, 12/16	54.00@57.00
Hams, sknd., 10/14	47.00@51.00
Boston butts, 4/8	42.00@45.00
Regular picnics, 4/8	31.00@34.00
Spareribs, 3/down	53.00@57.00

(l.c.l. prices cwt.)	Western
Pork loins, 8/12	53.00@57.00
Hams, sknd., 10/14	46.00@50.00
Pork loins, 12/16	52.00@56.00
Boston butts, 4/8	38.00@42.00
Picnics, 4/8	29.00@32.00
Spareribs, 3/down	49.00@53.00

## N. Y. DRESSED HOGS

(Heads on, leaf fat in)

(l.c.l. prices)	
50 to 75 lbs.	\$33.00@36.00
75 to 100 lbs.	33.00@36.00
100 to 125 lbs.	33.00@36.00
125 to 150 lbs.	33.00@36.00

## CHGO. WHOLESALE SMOKED MEATS

September 3, 1957

Hams, skinned, 14/16 lbs., wrapped	51
Hams, skinned, 14/16 lbs., ready-to-eat, wrapped	52
Hams, skinned, 16/18 lbs., wrapped	54
Hams, skinned, 16/18 lbs., ready-to-eat, wrapped	55
Bacon, fancy trimmed, brisket off, 8/10 lbs., wrapped	53
Bacon, fancy, sq. cut, seedless, 12/14 lbs., wrapped	52
Bacon, No. 1 sliced 1-lb. heat seal self-service pkg.	69

## PHILA. FRESH PORK

September 3, 1957

	WESTERN DRESSED (Lb.)
Reg. loins, 8/12	52 @54
Reg. loins, 12/16	52 @54
Butts, Boston, 4/8	40 @43
Spareribs, 3/down	47 @49
LOCALLY DRESSED	
Pork loins, 8/12	57 @60
Pork loins, 12/16	56 @59
Bellies, 10/12	42 @47
Spareribs, 3/down	50 @53
Skinned hams, 10/12	50 @52
Skinned hams, 12/14	50 @52
Picnics, 4/8	32 @34
Butts, Boston, 4/8	40 @44

## HOG-CORN RATIOS

The hog-corn ratio based on barrows and gilts at Chicago for the week ended Aug. 31, 1957 was 16.8, the U. S. Department of Agriculture has reported. This ratio compared with the 15.7 ratio for the preceding week and 10.6 a year ago. These ratios were calculated on the basis of No. 3 yellow corn selling at \$1.265, \$1.309 and \$1.565 per bu. during the three periods, respectively.

# BY-PRODUCTS...FATS AND OILS

## BY-PRODUCTS MARKET

(F.O.B. Chicago, unless otherwise indicated)  
Wednesday, September 4, 1957

### BLOOD

Unground, per unit of ammonia, bulk ... 5.75n

### DIGESTER FEED TANKAGE MATERIAL

Wet rendered, unground, loose:  
Low test ..... 6.00n  
Med. test ..... 6.00n  
High test ..... 5.75n

### PACKINGHOUSE FEEDS

	Car, lots ton
50% meat, bone scraps, bagged...	75.00@ 80.00
50% meat, bone scraps, bulk ....	72.50@ 75.00
60% digester tankage, bagged....	80.00@ 85.00
60% digester tankage, bulk ....	77.50@ 82.50
80% blood meal, bagged .....	95.00@120.00
Steam bone meal, bagged	
(specially prepared) .....	85.00
60% steam bone meal, bagged..	67.50@ 72.50

### FERTILIZER MATERIALS

Feather tankage, ground  
per unit ammonia ..... \*4.50  
Hoof meal, per unit ammonia ..... 5.25@5.50

### DRY RENDERED TANKAGE

Low test, per unit prot. .... 1.30n  
Med. test, per unit prot. .... 1.25n  
High test, per unit prot. .... 1.20n

### GELATINE AND GLUE STOCKS

Cattle jaws, scraps and knuckles,  
(gelatine, glue), per ton ..... 55.00@57.00n  
Pigskins, (gelatine) ..... 7.00@ 7.25

### ANIMAL HAIR

Winter coil dried, per ton ..... \*65.00@75.00  
Summer coil dried, per ton ..... \*35.00@40.00  
Cattle switches, per piece ..... 3½@4½  
Winter processed (Nov.-March)  
gray, lb. .... 16  
Summer processed (April-Oct.)  
gray, lb. .... 10

\*Delivered, n—nominal, a—asked.

## TALLOW and GREASES

Wednesday, September 4, 1957

A moderate to fair volume of trade developed late last week in the edible tallow and grease market, with a few tanks of bleachable fancy tallow selling at 8c, c.a.f. Chicago. Additional tanks of same sold at 8½c, delivered New York. Choice white grease, all hog, sold at 9½c, c.a.f. East, and the same price was bid for additional supplies. Sellers asked 9½c. Original fancy tallow was bid at 8¾c, same delivery point, but was held at 9c. Yellow grease was bid at 7¾c, c.a.f. East, and special tallow and B-white grease at 7½c, c.a.f. Avondale, La.

Special tallow sold at 7½c, c.a.f. Chicago, and B-white grease was bid at the same basis. Edible tallow traded at 10½@11c, f.o.b. River points. General market was firm. Edible tallow was also bid at 11½c, Chicago, but was held at 11¾c.

The market on Friday of last week was of a pre-holiday character. Neither buyers nor sellers were very ac-

tive. Buyers' ideas inclined to lower prices; however, sellers' ideas were steady to higher. Choice white grease, all hog, was bid at 9½c, c.a.f. East, but was held up to 9½c. Inquiry on bleachable fancy tallow was at 8½@8½c, same destination. Continued buying interest was reported at 8c, c.a.f., Chicago, on bleachable fancy tallow. Indications were in the market on edible tallow at 11c, f.o.b. River, and at 11½c, Chicago, or Chicago basis.

Some trading came about at mid-week, with mostly steady prices prevailing. Several tanks of yellow grease sold at 6½c, f.o.b. Chicago. Additional tanks of bleachable fancy tallow sold at 8c, c.a.f. Chicago. Choice white grease, all hog, sold at 9½c, c.a.f. New York. Sellers asked fractionally higher prices later. Bleachable fancy tallow was bid at 8½@8½c, delivered East, and product considered. Special tallow was bid at 7¾c, c.a.f. Chicago, with supplies scarce. Edible tallow reportedly sold at 11@11½c, f.o.b. River points.

Current prices on tallows and greases were generally higher than last year at this time. Quotations averaged mostly about 2c above those



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Illinois	•	Buffalo 6, New York	•	Dearborn, Michigan	•	Cleveland 9, Ohio	•	Ohio	•	
Phone: YArds 7-3000	•	Phone: Filmore 0455	•	Phone: WArwick 8-7400	•	Phone: ONtario 1-9000	•	Phone: VAlley 1-2726	•	Phone: Waucoma 500

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## ... juicier meat, richer color boost ham sales

*Curafos* in pumping pickle produces boiled, canned and smoked hams that develop a better, brighter color in cure, and are richer in natural juices. These are qualities that win the full approval of both retailers and homemakers.

The lean meat fibers of hams pumped with pickle containing *Curafos* retain more of the natural juices and soluble proteins throughout processing. The retention of these important food and flavor elements also benefits the housewife—because the loss of natural juices during baking is substan-

tially reduced, hams are juicier, tastier.

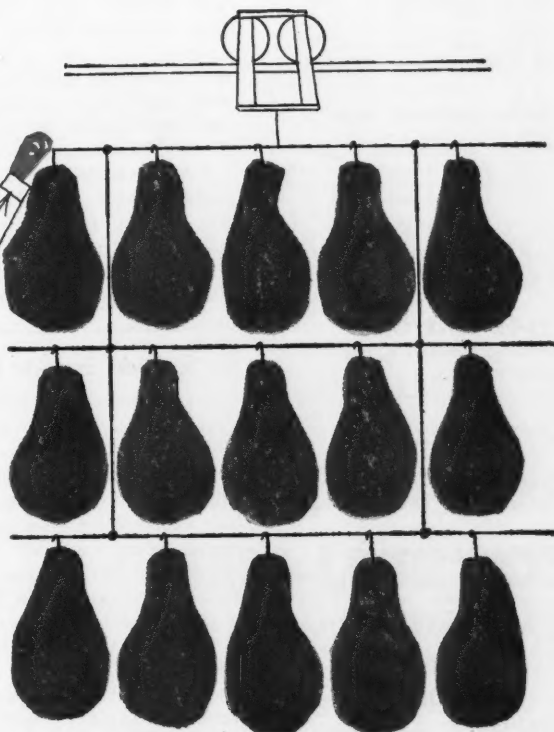
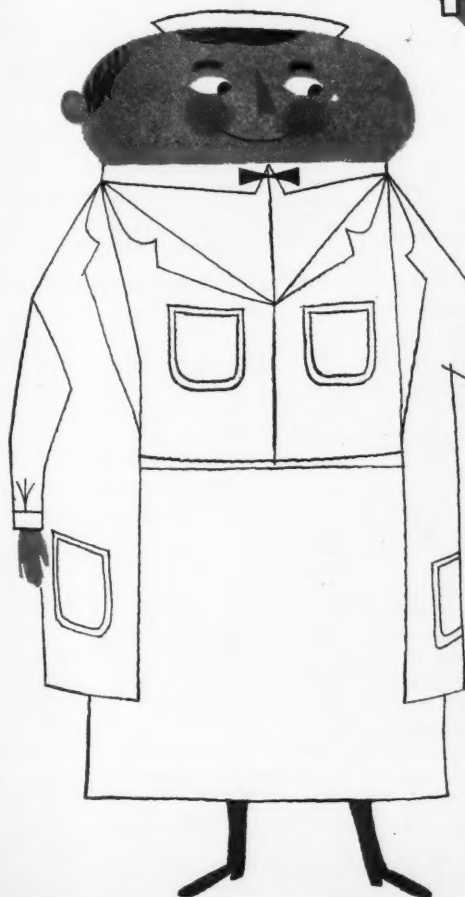
Retailers find that the better, brighter color developed by *Curafos* lends eye appeal to hams—attracts customers. Impulse buying steps up, and sales *stay* up, because customers like the extra benefits they get from *Curafos* cured hams.

Packers agree that the better color and richer, more succulent flavor of hams cured with *Curafos* give a definite boost to ham sales. Write or phone for full information on *Curafos*—it may be able to help you improve your sales, too.

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of a year ago for tallows and greases.

**TALLOWES** Wednesday's quotations: edible tallow, 11 @ 11½c, f.o.b. River, and 11¼c, Chicago basis; original fancy tallow, 8¼c; bleachable fancy tallow, 8c; prime tallow, 7¾c; special tallow, 7½c; No. 1 tallow, 7¼@7½c; No. 2 tallow, 6¾c.

**GREASES:** Wednesday's quotations: choice white grease, not all hog, 8½c; B-white grease, 7½c; yellow grease, 6¾@7c; house grease, 6¾c; and brown grease, 6½c. Choice white grease, all hog, was quoted at 9½c, c.a.f. East.

### EASTERN BY-PRODUCTS

New York, Sept. 4, 1957

Dried blood was quoted today at \$5 per unit of ammonia. Low test wet rendered tankage was listed at \$5 per unit of ammonia and dry rendered tankage was priced at \$1.15 per protein unit.

### N.Y. COTTONSEED OIL FUTURES

FRIDAY, AUGUST 30, 1957

	Open	High	Low	Close	Prev.
Sept. ....	14.84b	14.85	14.78	14.82	14.85b
Oct. ....	14.84b	14.84	14.80	14.80b	14.86
Dec. ....	14.87b	14.95	14.88	14.90	14.92b
Jan. ....	14.87n	.....	.....	14.90n	14.92n
Mar. ....	14.95b	15.06	15.03	15.05b	15.05b
May ....	15.06b	.....	.....	15.08b	15.08b
July ....	14.97b	.....	.....	15.01b	15.03b
Sept. ....	14.90b	.....	.....	14.95b	14.97b

Sales: 152 lots.

MONDAY, SEPTEMBER 2, 1957

Labor Day holiday  
No trading in cottonseed oil futures

TUESDAY, SEPTEMBER 3, 1957

Sept. ....	14.80b	14.85	14.75	14.83b	14.82
Oct. ....	14.81b	14.75	14.73	14.81b	14.80b
Dec. ....	14.90	14.90	14.82	14.89	14.90
Jan. ....	14.90n	.....	.....	14.89n	14.90n
Mar. ....	15.06b	15.05	14.99	15.05	15.05b
May ....	15.06b	.....	.....	15.07b	15.07b
July ....	14.97b	.....	.....	15.04b	15.01b
Sept. ....	14.90b	.....	.....	14.90b	14.95b

Sales: 74 lots.

WEDNESDAY, SEPTEMBER 4, 1957

Sept. ....	14.80b	14.90	14.78	14.88b	14.83b
Oct. ....	14.77b	14.85	14.75	14.81b	14.81b
Dec. ....	14.85b	14.93	14.80	14.80b	14.89
Jan. ....	14.85b	.....	.....	14.80n	14.87n
Mar. ....	15.00b	15.08	14.97	15.04	15.05
May ....	15.00b	15.09	15.08	15.08b	15.07b
July ....	14.95b	15.05	15.05	15.03b	15.04b
Sept. ....	14.85b	.....	.....	14.90b	14.90b

Sales: 94 lots.

### VEGETABLE OILS

Wednesday, September 4, 1957

Crude cottonseed oil, f.o.b. ....	12%
Valley .....	12%
Southeast .....	12%
Texas .....	12½n
Corn oil in tanks, f.o.b. mills .....	12½a
Soybean oil, f.o.b. Decatur .....	11½a
Peanut oil, f.o.b. mills .....	13½n
Coconut oil, f.o.b. Pacific Coast .....	18a
Cottonseed foots: .....	
Midwest and West Coast .....	2%
East .....	2%

### OLEOMARGARINE

Wednesday, September 4, 1957

White dom. vegetable (30-lb. cartons) .....	27
Yellow quarters (30-lb. cartons) .....	26
Milk churned pastry (30-lb. cartons) .....	26
Water churned pastry (30-lb. cartons) .....	25
Bakers, bulk (ton lots) .....	20%

### OLEO OILS

Wednesday, September 4, 1957

Prime oleo stearine (slack barrels) ..	14½
Extra oleo (drums) .....	19½
Prime oleo oil (drums) .....	18½@18¾

n—nominal, a—asked, b—bid, pd—paid.

# HIDES AND SKINS

Packer hides down about ½c by mid-week after fairly steady trading earlier in the session, about 30,000 pieces sold—Small packer and country hides steady, mostly on a nominal basis—Calf and kipskins steady, and also mostly on a nominal basis—Sheepskins steady on a nominal basis in the absence of sales.

### CHICAGO

**PACKER HIDES:** After last week's quiet market and Tuesday's post-holiday lull this week, prices remained steady and buyers showed a waiting attitude. Late Wednesday brought a new ½c decline in prices, and trading came to life with an estimated volume of upwards of 30,000 hides sold. Heavy native steers, which have maintained a steady 13½@14c price for some three weeks, dropped ½c to 13@13½c, with butt-branded and Colorados following with ½c lower prices of 10c and 9½c, respectively. One-half cent lower prices also affected heavy native cows at 13@13½c and branded cows at 11½@12½c. Sales of St. Paul light native cows Wednesday, were at 15½c, which was steady.

**SMALL PACKER AND COUNTRY HIDES:** Prices on 50-lb. averages continued steady at 12½@13c nominal and 10c, nominal for the 60-lb. average. Calfskins, all weights, were still listed at 27@29c, nominal, and kipskins, all weights, steady at 23@24c, nominal.

**CALFSKINS AND KIPSKINS:** Calfskins continued to hold steady at 45c, nominal, for Northern 10/15-lbs. average, with Rivers at 40c. The 10/down Northerns were quoted at 40c, nominal, with 37½c quoted on

Rivers. Kipskins continued steady at 33c, nominal for the 15/25's and 31c, nominal for the 25/30's.

**SHEEPSKINS:** A good demand continued for better grades of shearlings, with supplies limited. No. 1 shearlings ranged from 2.00@3.00, nominal with Southwesterns at the outside price. No. 2's ranged from 1.75@1.90, and No. 3's at 80@1.00. The range for fall clips continued to be quoted at 2.50@3.50. Full wool dry pelts ranged in price from 27@29c, nominal.

### CHICAGO HIDE QUOTATIONS

PACKER HIDES		Wednesday, Sept. 4, 1957	Cor. Date 1956
Lgt. native steers	16	@16½n	16 @16½n
Hvy. nat. steers	13	@13½	14 @14½n
Ex. lgt. nat. steers	20n		20n
Butt-brand, steers	10		11½
Colorado steers	9½		10½
Hvy. Texas steers	10½n		11½
Light Texas steers	13n		13½n
Ex. lgt. Texas steers	17n		17n
Heavy native cows	13	@13½	14n
Light nat. cows	15½@18		15½@17n
Branded cows	11½@12½		12½@13
Native bulls	8	@9n	9½@10n
Branded bulls	7	@8n	8½@9n
Calfskins:			
Northerns, 10/15	45n		50n
10 lbs./down	40n		42½n
Kips, northern			
native, 15/25 lbs.	33n		33n

### SMALL PACKER HIDES

STEERS AND COWS:			
60 lbs. and over	10n	11½@12n	
50 lbs.	12½@13n	13½ @13½n	

### SMALL Packer SKINS

Calfskins, all wts.	27 @29n	35 @36n
Kipskins, all wts.	23 @24n	24 @25n

### SHEEPSKINS

Packer shearlings:		
No. 1	2.00@3.00n	2.50@3.00n
Dry Felts	27@29n	24
Horsehides, untrim.	8.00@8.25n	9.00@9.50n
Horsehides, trim.	7.25@7.50n	.....

### N. Y. HIDE FUTURES

FRIDAY, AUGUST 30, 1957

	Open	High	Low	Close
Oct. ....	13.65b	13.85	13.65	13.85b-75a
Jan. ....	12.85b	13.05	12.86	12.85b-90n
Apr. ....	12.65b	12.90	12.75	12.75
July ....	12.75b	.....	.....	12.80b-90n
Oct. ....	12.85b	.....	.....	12.85b-13.05a
Jan. ....	.....	.....	.....	13.90n

Sales: 15 lots.

MONDAY, SEPTEMBER 2, 1957

Labor Day holiday  
No trading in hide futures

TUESDAY, SEPTEMBER 3, 1957

Oct. ....	13.55b	13.83	13.60	13.83
Jan. ....	12.85b	12.85	12.66	12.70b-
Apr. ....	12.75	12.75	12.65	12.55b-
July ....	12.75b	.....	.....	12.60b-
Oct. ....	12.75b	.....	.....	12.65b-
Jan. ....	.....	.....	.....	12.70

Sales: 22 lots.

WEDNESDAY, SEPTEMBER 4, 1957

Oct. ....	13.61b	14.10	13.80	14.10
Jan. ....	12.70	12.90	12.70	12.90b-13.00n
Apr. ....	12.45b	12.75	12.56	12.70b-
July ....	12.45b	.....	.....	12.75b-
Oct. ....	12.65b	.....	.....	12.80b-
Jan. ....	.....	.....	.....	12.85n

Sales: 23 lots.

THURSDAY, SEPTEMBER 5, 1957

Oct. ....	14.05b	14.34	14.02	14.05b-
Jan. ....	12.90b	13.15	12.70	12.75b-
Apr. ....	12.70b	12.80	12.75	12.75b-
July ....	12.75b	13.00	12.60	12.60
Oct. ....	12.75b	.....	.....	12.65b-
Jan. ....	.....	.....	.....	12.70n

Sales: 114 lots.

n—nominal, b—bid, n—asked.

### U. S. Hide Exports Large

Exports of cattle hides from the United States in June rose to 634,000 pieces and coupons, the National Hide Association has reported. This number was the second largest hide export volume for any month on record, being exceeded only by the November, 1955 volume of 677,000 pieces. Hide exports for the first half of 1957 reached a record number of 3,271,000 pieces. Of the June exports, 194,000 went to The Netherlands, 137,000 to Japan and 69,000 to Germany. Japan, traditionally our largest customer of hides and skins, bought about 711,000 in the first six months of this year.

# LIVESTOCK MARKETS...Weekly Review

## Canadian Meat Animal Count On June 1 Above Last Year

Livestock numbers in Canada as of June 1 showed increases for all species over those reported on the same date last year. The cattle count of 11,296,000 head was up about 3 per cent over last year's June number of 11,011,000 head, and the hog count rose from 4,731,000 head on June 1, 1956 to 4,857,000 this year. The sheep population was placed at 1,661,000 head, or also about 3 per cent above last year's count of 1,620,000 head.

Canada's cattle population has increased each year since the low of 1951, while her hog population was still considerably below the recent high of 6,075,000 head in 1954. Sheep numbers also lagged below the 1944 count of 3,213,000 head.

Increasing numbers of beef breeding cattle and prospects for a large fall pig crop indicate further expansion of Canadian meat production in 1958. Meat production has been rising since 1951, and has been accompanied by a steady increase in the demand for meat.

The largest increase in beef cows was in the important range cattle area of Alberta, where cow numbers rose from 340,000 in June 1, 1956, to 770,000 in June 1, 1957.

## Five New Livestock Officers Get Appointments in Oregon

Appointment of five new livestock officers, together with a realignment of work and districts, has been announced by the Oregon Department of Agriculture. These appointments increase the number of livestock officers from seven to 11. The

new men will work under the direction of M. E. Knickerbocker, chief of the division of animal industry.

Under the new assignments, the livestock officers—previously known as district theft investigation supervisors—have expanded duties. They will be responsible for property control, personnel management and accounting of lay meat inspectors, as well as of brand inspectors, and lay inspectors in the auction market disease control program. They will continue to be in charge of livestock theft investigations and stray work.

## KINDS OF LIVESTOCK KILLED

Classification of livestock slaughtered under federal inspection in July 1957, compared with June 1957 and July 1956 is shown below:

	July 1957	June 1957	July 1956
Per cent of total			
Cattle:			
Steers .....	49.9	52.1	54.0
Heifers .....	14.8	14.0	13.5
Cows .....	32.5	31.4	30.4
Bulls and Stags .....	2.8	2.5	2.1
Total <sup>1</sup> .....	100.0	100.0	100.0
Canners & Cutters <sup>2</sup> ..	18.5	15.9	17.2
Hogs:			
Sows .....	22.7	20.8	23.1
Barrows and Gilts ..	76.4	78.6	76.2
Stags and Boars .....	.9	.6	.7
Total <sup>1</sup> .....	100.0	100.0	100.0
Sheep and Lambs:			
Lambs & Yearlings ..	98.3	91.0	91.7
Sheep .....	6.7	9.0	8.3
Total <sup>1</sup> .....	100.0	100.0	100.0

<sup>1</sup>Based on reports from packers. Totals based on rounded numbers.

<sup>2</sup>Included in cattle classification.

## INTERIOR IOWA, S. MINN.

Receipts of hogs and sheep at interior markets compared, as reported by the USDA:

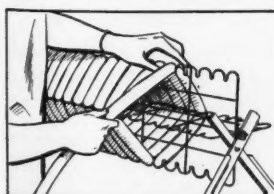
	Hogs	Sheep
July 1957 .....	900,500	110,200
June 1957 .....	1,018,500	92,500
July 1956 .....	1,018,000	118,200

## LIVESTOCK AT 63 MARKETS

A summary of receipts and disposition of livestock at 63 public markets during July 1957 and 1956, as reported by the U. S. Department of Agriculture:

CATTLE			
	Salable receipts	Total receipts	Local slaughter
July 1957 ....	1,665,533	1,947,098	1,115,024
June 1957 ....	1,292,404	1,565,408	916,229
July 1956 ....	1,780,273	2,107,580	1,178,845
Jan.-July 1957 ..	9,834,529	11,600,442	6,886,100
Jan.-July 1956 ..	10,597,527	12,567,835	7,330,061
5-yr. av. (July 1952-56) ....	1,508,868	1,778,920	981,685
CALVES			
July 1957 ....	278,683	364,637	190,890
June 1957 ....	224,676	294,591	150,190
July 1956 ....	318,526	436,441	245,007
Jan.-July 1957 ..	1,768,091	2,293,729	1,297,889
Jan.-July 1956 ..	1,935,990	2,525,308	1,519,283
5-yr. av. (July 1952-56) ....	312,575	413,379	235,024
HOGS			
July 1957 ....	1,687,035	2,294,047	1,624,695
June 1957 ....	1,636,609	2,244,847	1,594,592
July 1956 ....	1,804,590	2,484,671	1,668,743
Jan.-July 1957 ..	13,041,714	18,129,078	13,182,431
Jan.-July 1956 ..	15,037,351	21,081,048	14,992,449
5-yr. av. (July 1952-56) ....	1,564,431	2,087,774	1,377,730
SHEEP AND LAMBS			
July 1957 ....	697,408	1,108,417	576,542
June 1957 ....	579,667	913,961	504,852
July 1956 ....	708,395	1,183,590	611,416
Jan.-July 1957 ..	4,069,687	7,039,194	3,812,887
Jan.-July 1956 ..	4,197,289	7,774,470	4,225,679
5-yr. av. (July 1952-56) ....	708,260	1,118,565	534,630
DRIVEN-IN RECEIPTS AT 63 MARKETS			
Driven-in receipts of livestock by classes during July 1957 and 1956 at 63 public markets:			
TOTAL DRIVEN-IN RECEIPTS			
	July 1957	July 1956	
Cattle .....	1,714,979	1,795,723	
Calves .....	316,550	362,725	
Hogs .....	2,077,440	2,166,892	
Sheep .....	719,140	745,877	

Driven-in receipts at 63 public markets constituted the following percentages of total July receipts: Cattle, 88.1; calves, 86.8; hogs, 90.6; and sheep, 64.9. Percentages in 1956 were 85.2, 83.3, 87.2 and 63.0.



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## PACKERS' PURCHASES

Purchases of livestock by packers at principal centers for the week ended Saturday, Aug. 31, 1957, as reported to THE NATIONAL PROVISIONER:

### CHICAGO

Armour, 8,075 hogs; shippers, 8-551 hogs; and others, 15,289 hogs. Totals: 23,821 cattle, 814 calves, 31,895 hogs and 3,604 sheep.

### KANSAS CITY

	Cattle	Calves	Hogs	Sheep
Armour...	3,959	682	2,185	1,846
Swift ..	3,616	1,307	4,109	1,603
Wilson ..	1,171	...	3,426	...
Butchers	6,560	10	906	11
Others ..	757	...	2,591	670

Totals, 16,063 1,999 13,277 4,179

### OMAHA

	Cattle	Calves	Hogs	Sheep
Armour ..	5,870	3,369	...	1,546
Cudaby ..	3,476	2,925	...	1,234
Swift ..	4,395	2,487	...	2,012
Wilson ..	2,724	2,908	...	835
Nebr. Beef	827	...	...	...
Am. Stores	936	...	...	...
Cornhusker	1,124	...	...	...
O'Neill ..	923	...	...	...
R. & C. ..	818	...	...	...
Rothschild	1,288	...	...	...
Roth ..	787	...	...	...
Kingman ..	969	...	...	...
Omaha ..	547	...	...	...
Union ..	1,199	...	...	...
Others ..	852	6,367	...	...

Totals, 25,967 18,056 5,627

### ST. LOUIS NSY

	Cattle	Calves	Hogs	Sheep
Armour...	4,031	903	10,311	1,930
Swift ..	4,475	2,244	7,323	2,715
Hunter ..	1,611	...	5,294	...
Heil ..	...	...	...	...
Krey ..	...	...	4,444	...

Totals, 10,137 3,147 29,460 4,645

### SIoux CITY

	Cattle	Calves	Hogs	Sheep
Armour...	3,046	...	3,602	2,011
Swift ..	3,862	...	2,304	1,075
S. C. Dr.	...	...	...	...
Beef ..	4,166	...	...	...
Raskin ..	893	...	...	...
Butchers	382	...	3	...
Others ..	5,694	3	7,996	1,247

Totals, 18,043 3 13,905 4,333

### WICHITA

	Cattle	Calves	Hogs	Sheep
Cudaby..	1,332	370	2,867	...
Dunn ..	47	...	...	...
Sundowner	57	...	...	...
Armour...	13	...	...	477
Dold ..	39	...	697	...
Excel ..	66	...	...	...
Kansas ..	567	...	...	...
Swift ..	...	...	...	...
Others ..	1,395	...	59	772

Totals, 3,516 370 3,623 1,828

### OKLAHOMA CITY

	Cattle	Calves	Hogs	Sheep
Armour...	1,686	192	408	471
Wilson ..	2,380	375	405	459
Others ..	3,759	230	1,692	...

Totals\* 7,825 797 2,506 930

\*Do not include 1,671 cattle, 440 calves, 5,980 hogs, 738 sheep direct to packers.

### DENVER

	Cattle	Calves	Hogs	Sheep
Armour...	1,067	...	...	5,743
Swift ..	1,644	142	2,339	7,868
Cudaby ..	864	26	4,210	108
Wilson ..	969	...	...	5,546
Others ..	10,544	33	2,924	375

Totals, 15,088 201 9,673 19,440

### LOS ANGELES

	Cattle	Calves	Hogs	Sheep
Cudaby..	...	...	334	...
Swift ..	161	17	...	...
Wilson ..	109	...	...	...
Ideal ..	813	...	...	...
Atlas ..	774	...	...	...
Acme ..	525	...	...	...
Com'l ..	504	...	...	...
United ..	436	...	618	...
Goldring	394	...	...	...
Clougherty	...	...	381	...
Others ..	3,947	438	138	203

Totals, 7,663 455 1,471 226

### CINCINNATI

	Cattle	Calves	Hogs	Sheep
Gall ..	...	...	...	419
Schlachter	370	...	...	...
Others ..	4,487	782	14,386	1,852

Totals, 4,807 821 14,386 2,371

### ST. PAUL

	Cattle	Calves	Hogs	Sheep
Armour...	6,321	2,439	13,935	2,097
Bartusch	1,323	...	...	...
Riffin ..	896	31	...	...
Superior	1,869	...	...	...
Swift ..	6,121	1,913	21,110	2,670
Others ..	3,414	1,715	9,911	237

Totals, 19,854 6,098 44,956 5,004

### MILWAUKEE

	Cattle	Calves	Hogs	Sheep
Packers	1,416	3,927	3,998	896
Butchers	3,206	1,596	269	277

Totals, 4,622 5,523 4,267 1,173

### FORT WORTH

	Cattle	Calves	Hogs	Sheep
Armour...	969	1,037	989	1,014
Swift ..	1,852	1,554	698	1,731
Morrell ..	...	...	...	...
City ..	510	3	...	...
Rosenthal	134	22	...	...

Totals, 3,465 2,616 1,597 2,745

### TOTAL PACKER PURCHASES

	Week ended Aug. 31 week	Prev. week 1956	Same week 1956
Cattle ..	160,871	154,051	156,682
Hogs ..	189,072	207,795	206,665
Sheep ..	56,403	51,719	76,914

## CORN BELT DIRECT TRADING

Des Moines, Sept. 4—Prices on hogs at 16 plants and about 30 concentration yards in Interior Iowa and quoted by the USDA as follows:

Barrows, gilts, U.S. No. 1-3:	160-180 lbs.	180-200 lbs.	200-240 lbs.	240-300 lbs.	300-360 lbs.
...	\$17.00@19.25	18.75@20.85	19.00@21.15	19.30@20.95	None quoted
Sows, U.S. No. 1-3:	270-330 lbs.	18.85@20.40	330-400 lbs.	17.85@19.65	400-550 lbs.
...	15.60@18.40				

Corn Belt hog receipts as reported by the USDA:

	This week	Last week	Last year
Aug. 29 ..	59,500	40,500	48,000
Aug. 30 ..	41,000	44,000	50,000
Aug. 31 ..	29,000	25,000	25,500
Sept. 2 ..	Holiday	52,000	Holiday
Sept. 3 ..	85,000	52,500	76,500
Sept. 4 ..	60,000	50,000	66,000

## LIVESTOCK PRICES AT INDIANAPOLIS

Livestock prices at Indianapolis on Wednesday, Sept. 4 were as follows:

CATTLE:	Cwt.
Steers, ch. & pr....	\$23.00@26.00
Steers, gd. & ch....	20.50@24.50
Heifers, gd. & ch....	20.00@23.00
Cows, util. & com'l.	13.00@15.50
Cows, can. & cut....	10.00@14.00
Bulls, util. & com'l.	16.00@17.50
Bulls, canner-cutter.	11.50@16.00

VEALERS:	Cwt.
Choice & prime ..	24.00@26.00
Good & choice ..	20.50@25.00
Calves, stand. & ch.	15.00@19.00

HOGS, U.S. No. 1-3:	120/160 lbs.	160/180 lbs.	180/200 lbs.	200/220 lbs.	220/240 lbs.	240/270 lbs.	270/300 lbs.
...	16.50@19.00	18.50@20.75	20.50@21.25	21.00@21.75	21.00@21.50	20.75@21.25	20.00@20.75
Sows, U.S. No. 1-3,	160/270 lbs.	20.00@20.75	270/400 lbs.	19.50@20.25			

LAMBS:

	Cwt.
Good & choice ..	18.50@22.50
Utility & good ..	15.50@18.50

## WEEKLY INSPECTED SLAUGHTER

Slaughter of livestock at major centers during the week ended Aug. 31, 1957 (totals compared) was reported by the U. S. Department of Agriculture as follows:

	Cattle	Calves	Hogs	Sheep & Lambs
Boston, New York City Area <sup>1</sup>	14,698	15,205	55,363	42,000
Baltimore, Philadelphia	9,632	1,247	24,747	5,364
Cin., Cleve., Detroit, Indpls.	22,340	9,754	112,335	13,721
Chicago Area	26,180	9,411	42,962	5,980
St. Paul-Wis. Areas <sup>2</sup>	33,659	20,151	84,130	12,400
St. Louis Area <sup>3</sup>	18,046	6,593	72,907	7,771
Sioux City-S. Dak. Area <sup>4</sup>	18,748	...	40,361	10,362
Omaha Area <sup>5</sup>	32,570	672	60,195	11,482
Kansas City	16,882	3,709	25,254	6,600
Iowa-So. Minnesota <sup>6</sup>	30,460	11,409	255,037	29,074
Louisville, Evansville, Nashville,	14,446	12,477	45,738	...
Memphis	8,377	6,346	23,835	...
St. Joseph, Wichita, Okla. City	19,364	4,860	36,438	...
Ft. Worth, Dallas, San Antonio	16,023	10,199	15,425	11,274
Denver, Ogden, Salt Lake City	16,974	780	12,670	38,332
Los Angeles, San Fran. Areas <sup>7</sup>	22,294	3,300	22,884	24,710
Portland, Seattle, Spokane	7,354	586	11,298	5,066
Grander totals	328,045	116,979	941,684	235,521
Totals same week, 1956	321,583	126,455	920,448	235,119

<sup>1</sup>Includes Brooklyn, Newark and Jersey City. <sup>2</sup>Includes St. Paul, So. St. Paul, Minn., and Madison, Milwaukee, Green Bay, Wis. <sup>3</sup>Includes St. Louis National Stockyards, E. St. Louis, Ill., and St. Louis, Mo. <sup>4</sup>Includes Sioux Falls, Huron, Mitchell, Madison, and Watertown, S. Dak. <sup>5</sup>Includes Lincoln and Fremont, Nebr., and Glenwood, Iowa. <sup>6</sup>Includes Albert Lea, Austin and Winona, Minn., Cedar Rapids, Davenport, Dub Moines, Dubuque, Esterville, Fort Dodge, Marshalltown, Mason City, Ottumwa, Postville, Storm Lake and Waterloo, Iowa. <sup>7</sup>Includes Birmingham, Dothan, and Montgomery, Ala., Albany, Atlanta, Moultrie, Thomasville and Tifton, Ga. <sup>8</sup>Includes Los Angeles, San Francisco, So. San Francisco, San Jose and Vallejo, Calif.

## LIVESTOCK PRICES AT 11 CANADIAN MARKETS

Average prices per cwt. paid for specific grades of steers, calves, hogs and lambs at 11 leading markets in Canada during the week ended Aug. 24, compared with the same time in 1956, was reported to the Provisioner by the Canadian Department of Agriculture as follows:

Stockyards	GOOD STEERS UP to 1000 lbs.		VEAL CALVES Good and Choice		HOGS* Grade B <sup>1</sup> Dressed		LAMBS Good Handyweights	
	1957	1956	1957	1956	1957	1956	1957	1956
Toronto	\$19.43	\$21.50	\$22.87	\$23.00	\$35.41	\$27.00	\$23.21	\$23.00
Montreal	18.90	19.68	21.75	21.25	35.30	26.50	19.15	21.00
Winnipeg	17.99	21.00	20.58	18.74	34.70	24.66	19.00	18.78
Calgary	18.00	19.48	18.35	17.75	32.80	24.19	18.85	17.88
Edmonton	16.80	20.75	19.00	18.00	33.50	25.20	18.50	18.35
Lethbridge	17.50	19.50	17.75	...	32.80	23.85	18.15	16.80
Pr. Albert	16.75	17.75	17.00	16.10	33.50	22.75	16.50	16.25
Moose Jaw	17.10	...	16.00	16.00	33.50	22.75	...	...
Saskatoon	17.50	20.00	18.00	18.75	34.00	22.75	15.75	17.25
Regina	17.00	19.50	16.75	14.00	33.75	23.20	16.00	18.50
Vancouver	18.25	18.75	19.00	17.50	...	...	19.10	...

\*Canadian government quality premium not included.

## SOUTHERN RECEIPTS

Receipts of livestock at six southern packing plant stockyards located in Albany, Moultrie, Thomasville, Tifton, Georgia; Dothan Alabama and Jacksonville, Florida, during the week ended Aug.

## SLAUGHTER REPORTS

Special reports to THE NATIONAL PROVISIONER, showing the number of livestock slaughtered at 15 centers for the week ended Aug. 31, 1937, compared:

### CATTLE

	Week ended Aug. 31	Prev. week	Cor.
Chicago	23,821	24,232	24,366
Kan. City	18,062	18,357	20,812
Omaha	4,197	4,022	31,002
St. L. N.S.Y.	13,254	11,427	13,237
St. Joseph	10,752	10,969	
St. Paul	13,167	11,641	11,392
Wichita	3,972	3,452	6,420
New York & Jersey City	14,600	14,170	13,431
Okla. City	10,733	9,684	16,872
Cincinnati	4,822	5,012	4,605
Denver	18,849	11,254	15,551
St. Paul	16,440	15,258	15,522
Milwaukee	4,409	4,008	3,833
Totals	146,356	143,909	187,562

### HOGS

Chicago	23,344	22,250	27,942
Kan. City	13,277	12,796	10,195
Omaha	8,302	8,126	35,875
St. L. N.S.Y.	29,460	41,068	33,058
St. Joseph	17,195	17,435	
St. Paul	10,389	10,107	11,468
Wichita	11,046	10,457	8,558
Okla. City	8,486	9,830	11,045
New York & Jersey City	54,791	52,203	56,589
Cincinnati	13,023	14,351	12,032
Denver	13,006	8,905	5,500
St. Paul	35,045	31,146	35,059
Milwaukee	4,228	4,897	3,912
Totals	224,467	243,311	268,377

### SHEEP

Chicago	8,604	4,344	6,540
Kan. City	4,179	3,281	4,005
Omaha	982	785	10,421
St. L. N.S.Y.	4,645	3,869	4,925
St. Joseph	5,645	6,449	
St. Paul	2,767	4,861	4,693
Wichita	1,249	1,697	1,116
New York & Jersey City	41,559	41,283	49,947
Okla. City	1,686	2,042	3,904
Cincinnati	775	548	391
Denver	34,487	19,574	13,616
St. Paul	4,767	4,861	4,693
Milwaukee	1,173	1,151	932
Totals	101,627	91,314	109,514

\*Cattle and calves, federally inspected slaughter, including directs.  
†Stockyards sales for local slaughter, including directs.  
‡Stockyards receipts for local slaughter, including directs.

## CANADIAN KILL

Inspected slaughter of livestock in Canada for week ended Aug. 24:

### CATTLE

	Week ended Aug. 24	Same week 1936
Western Canada	22,502	19,524
Eastern Canada	20,255	19,326
Totals	43,057	38,850

### HOGS

Western Canada	31,958	36,507
Eastern Canada	42,757	52,032
Totals	74,715	88,539
All hog carcasses graded	82,074	96,057

### SHEEP

Western Canada	5,846	4,930
Eastern Canada	10,829	11,294
Totals	16,675	16,224

## NEW YORK RECEIPTS

Receipts of salable livestock at Jersey City and 41st st., New York market for week ended Aug. 31:

	Cattle	Calves	Hogs	Sheep
Salable	150	66	...	...
Total (incl. directs)	2,346	565	20,036	3,800
Prev. wk.	...	...	...	...
Salable	120	90	...	...
Total (incl. directs)	2,492	587	19,037	5,937

\*Including hogs at 31st street.

## CHICAGO LIVESTOCK

Supplies of livestock at the Chicago Union Stockyards for current and comparative periods:

### RECEIPTS

	Cattle	Calves	Hogs	Sheep
Aug. 29	1,957	191	7,255	1,187
Aug. 30	1,357	102	5,841	1,049
Aug. 31	1,548	15	1,735	329
Sept. 2, Holiday	...	...	...	...
Sept. 3	28,000	300	11,000	1,500
Sept. 4	12,000	200	10,000	1,500

\*Week so far...  
Wk. ago 40,000 500 21,000 3,000  
Wk. ago 45,450 772 26,780 5,004  
Yr. ago 31,717 1,302 27,641 5,088  
2 years ago 38,420 4,127 20,726 6,652  
\*Including 700 cattle and 5,500 hogs direct to packers.

### SHIPMENTS

Aug. 29	3,073	60	1,264	40
Aug. 30	2,971	62	1,340	436
Aug. 31	1,957	...	1,074	1,079
Sept. 2, Holiday	...	...	...	...
Sept. 3	8,000	...	2,500	100
Sept. 4	7,000	...	2,000	...

Week so far...  
Wk. ago 15,000 4,500 100  
Wk. ago 17,839 32 4,873 392  
Yr. ago 11,489 64 4,603 681  
2 years ago 14,926 80 2,054 1,149

### TOTAL AUGUST RECEIPTS

Cattle	1957	1956
Calves	197,186	202,252
Hogs	5,719	12,917
Sheep	179,294	212,086
Sheep	33,479	40,034

### TOTAL AUGUST SHIPMENTS

Cattle	1957	1956
Hogs	100,594	111,571
Sheep	45,606	40,108
Sheep	5,135	8,302

## CHICAGO HOG PURCHASES

	Week ended Wed., Sept. 4	Week ended Sept. 4	Week ended Aug. 28
Packers' purch.	15,842	23,446	
Shippers' purch.	8,835	10,482	
Totals	24,677	33,928	

## LIVESTOCK PRICES AT LOUISVILLE

Livestock prices at Louisville on Wednesday, Sept. 4 were as follows:

CATTLE:	Cwt.
Steers, choice	\$24.00 only
Steers, gd. & ch.	22.50-23.75
Steers, stand. & gd.	16.00-22.00
Heifers, good	19.00-21.00
Cows, util. & com'l.	12.50-14.50
Cows, can. & cut.	10.00-12.50
Bulls, util. & com'l.	14.50-17.00

VEALERS:	
Choice & prime	26.00-27.00
Good & choice	22.00-26.00
Util. & stand.	15.00-21.00

HOGS, U.S. No. 1-3:	
160/180 lbs.	18.50-20.00
180/200 lbs.	21.00-21.50
200/220 lbs.	21.00-21.50
220/240 lbs.	21.00-21.50
Sows, U.S. No. 1-3:	
150/270 lbs.	18.75-19.00
Sows, U.S. No. 1-3:	
270/400 lbs.	18.25-18.75

LAMBS:	
Choice & prime	21.50-23.00
Good & choice	19.00-21.50

## LIVESTOCK RECEIPTS

Receipts at 20 markets for the week ended Friday, Aug. 30, with comparisons:

	Cattle	Hogs	Sheep
Week to date	296,000	357,000	143,000
Previous week	271,000	288,000	113,000
Same wk. 1936	363,000	383,000	183,000
1937 to date	9,252,000	13,920,000	5,096,000
1936 to date	10,180,000	16,330,000	5,565,000

## PACIFIC COAST LIVESTOCK

	Cattle	Calves	Hogs	Sheep
Los. Ang.	7,300	475	1,400	215
N. Portland	3,125	550	1,285	3,780
San Fran.	600	100	900	4,800

## LIVESTOCK PRICES AT LEADING MARKETS

Livestock prices at five western markets on Tuesday, Sept. 3, were reported by the Agricultural Marketing Service, Livestock Division as follows:

	St. L. N.S. Yds. Chicago	Kansas City	Omaha	St. Paul
HOGS (Includes Bulk of Sales):				
BARROWS & GILTS:				
U.S. No. 1-3:				
120-140 lbs.	\$17.50-18.50	None qtd.	None qtd.	None qtd.
140-160 lbs.	18.50-19.50	None qtd.	None qtd.	None qtd.
160-180 lbs.	19.50-20.50	\$17.00-20.50	\$19.75-20.50	\$18.50-20.25
180-200 lbs.	20.25-21.00	20.00-21.50	20.50-21.25	20.50-21.50
200-220 lbs.	20.75-21.50	20.75-21.50	21.00-21.50	21.25-21.75
220-240 lbs.	21.00-21.50	21.25-21.60	21.00-21.50	21.25-21.75
240-270 lbs.	20.75-21.25	21.25-21.50	21.00-21.35	20.75-21.75
270-300 lbs.	20.25-21.00	20.75-21.50	20.50-21.00	None qtd.
300-330 lbs.	None qtd.	None qtd.	None qtd.	None qtd.
330-360 lbs.	None qtd.	None qtd.	None qtd.	None qtd.
Medium:				
160-220 lbs.	19.00-20.50	16.50-20.50	19.25-20.50	18.00-20.75
220-280 lbs.	19.00-20.50	16.50-20.50	19.25-20.50	18.00-20.25
280-340 lbs.	20.00-20.25	20.75 only	None qtd.	20.75 only
340-400 lbs.	20.00-20.25	20.50-20.75	20.00-21.00	20.50-20.75
400-450 lbs.	19.75-20.00	20.25-20.75	19.75-20.25	19.25-19.75
450-500 lbs.	19.50-19.75	19.75-20.25	19.50-20.00	19.50-19.50
500-550 lbs.	19.25-19.50	19.00-19.75	19.25-19.75	19.00-19.50
550-600 lbs.	18.50-19.25	18.50-19.25	19.00-19.50	18.50-19.50
600-650 lbs.	18.00-18.50	17.50-18.75	18.50-19.25	18.00-18.75
650-700 lbs.	17.50-18.50	17.50-18.75	18.00-18.75	17.25-18.00
Boars & Stags:				
all wts.	13.00-15.00	12.50-14.50	13.50-15.00	None qtd.

## SLAUGHTER CATTLE & CALVES:

STEERS:	
Prime:	
700-900 lbs.	None qtd.
900-1100 lbs.	None qtd.
1100-1300 lbs.	None qtd.
1300-1500 lbs.	None qtd.
Choice:	
700-900 lbs.	23.25-26.50
900-1100 lbs.	23.50-27.00
1100-1300 lbs.	23.50-27.00
1300-1500 lbs.	23.25-26.75
Good:	
700-900 lbs.	20.25-23.50
900-1100 lbs.	20.50-23.50
1100-1300 lbs.	20.50-23.50
1300-1500 lbs.	20.50-23.50
Standard:	
all wts.	16.50-20.50
Utility:	
all wts.	14.50-16.50

HEIFERS:	
Prime:	
600-800 lbs.	None qtd.
800-1000 lbs.	None qtd.
Choice:	
600-800 lbs.	23.00-25.50
800-1000 lbs.	23.00-25.50
Good:	
500-700 lbs.	20.25-23.00
700-900 lbs.	20.25-23.00
Standard:	
all wts.	16.00-20.50
Utility:	
all wts.	13.50-16.00

COWS:	
Commercial:	
all wts.	14.00-16.00
Utility:	
all wts.	12.50-14.00
Can. & cut.	
all wts.	9.50-12.50

BULLS (Yr. Excl.), All Weights:	
Good	None qtd.
Commercial	15.50-16.50
Utility	13.50-15.50
Cutter	11.00-14.00

VEALERS, All Weights:	
Ch. & pr.	22.00-26.00
Stand. & gd.	14.00-22.00
CALVES (500 Lbs. Down):	
Ch. & pr.	18.00-20.00
Stand. & gd.	13.00-19.00

SHEEP & LAMBS:	
LAMBS (110 Lbs. Down):	
Ch. & pr.	23.00-23.50
Gd. & ch.	20.50-22.50
YEARLINGS (Shorn):	
Ch. & pr.	None qtd.
Gd. & ch.	19.50 only

EWES (Shorn):	
Gd. & ch.	5.50-7.00
Cull & util.	4.00-5.50

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**SAUSAGE CONSULTANT:** Sausage expert, with a lifetime of practical and supervisory experience, is capable of solving any of your sausage problems in the shortest time. Reasonable rates. Write to W-319, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

### POSITION WANTED

**PLANT SUPERINTENDENT:** Also expert sausage maker, steady, available immediately. Prefer midwest location, but I would consider any offer. W-318, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

**MANAGER AVAILABLE**  
Presently employed by major packer. Desires change. Wide experience in all phases of business. Interested in new connection with progressive medium sized packer. Age 44, excellent health. W-365, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

**SAUSAGE MAKER:** 25 years' experience in all operations. Capable and efficient. Available immediately. W-364, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

### HELP WANTED

**PLANT SUPERINTENDENT:** For modern, aggressive beef packer located in midwestern metropolitan area. This man should have well rounded experience in all phases of plant operations and capable of handling labor problems, cost controls and operating procedures. All replies strictly confidential. Salary open. W-327, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

**INDUSTRIAL ENGINEER:** Should have at least five years' experience in actual industrial engineering field. Experience should have covered time study, methods, motions, cost analysis, and equipment layouts. Permanent position with medium size packer, southeast, with excellent advancement opportunities. All replies confidential. W-350, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

**STATIONARY ENGINEER:** With ammonia refrigeration experience for federally inspected slaughter house in central Florida. Give age, education, experience, and salary expected. W-366, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

### HELP WANTED

#### TRAVELING SALESMAN

To sell artificial casings. Man we want has experience selling natural or artificial sausage casings or is familiar with sausage manufacturing. Good starting salary with 1 cent per pound remuneration commensurate with results. Write in full confidence. Our employees know of this ad. W-363, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

#### BEEF BONING FOREMAN

Ohio packer wants man thoroughly familiar with all beef boning and blocking operations. Must know methods of setting standards, figuring costs, and how to train boners. All replies held confidential. W-364, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

#### SALES MANAGER

For progressive medium sized government inspected sausage factory in New Jersey. Aggressive man experienced in sale of quality meat products. Excellent opportunity for a producer. State past experience and expected starting salary. All replies strictly confidential. W-298, THE NATIONAL PROVISIONER, 527 Madison Ave., New York 22, N. Y.

**SALESMAN:** Food additive, seasoning, and cure salesman. We are desirous of adding a salesman to work closely with the executives of this company in sales. We will be in rooms 800-861 at the AMI convention in Chicago. Call or write for interview. Kadison-Schememaker Laboratories, 703 W. Root St., Chicago, Ill.

**MANAGER WANTED:** With proven ability to successfully operate independent, small to medium size BAI beef and pork plant. Salary commensurate with ability and volume. Address Bureau III, P. O. Box 535, Topeka, Kansas.

**SALESMAN WANTED:** For boiled hams, bolinas, and smoked meats. Position offers excellent future. W-353, THE NATIONAL PROVISIONER, 527 Madison Avenue, New York 22, N. Y.

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